

Name: autovesta Elementary School Date: 9/0/0/17					Date: 9/0/0/17			
Addre	Address: 990 Main Stalt Routine							
Telephone: 781-937-8035			Tyr	Type of Operation: Routine Follow Up				
	-	Oran	20.1			_ *.	Follow Up 🚨 Complaint 🖫	
Owne		www	uu.	-		Food C	Investigation	
Perso	n Înc	Charge (PIC)	UNA Albert	Ter	PRO	rary Food	Other 🗅	
Offic	al (Order for Correc	tion: Based on an inspection this day, the Items marked	belov	Jiå	entify the violation	ns in operation or facilities which must	
be co	rre	cted by the date	specified below. This report, when signedby a Board of	f Heal	th (BOH) member or	its agentconsitiutes an order of the	
BOH	to d	correct violation	s. Failure to comply with this notice may result in immed	liate s	usp	ension of your pe	ermit. If aggreived by this order, you	
have	ar		. Your request must be in writing and submitted to the E					
ITEM		CODE		ITEM		CODE		
			FOOD PROTECTION MANAGEMENT	23	_	4-602.13	Non-Food Contact Surfaces Clean	
-	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	\vdash	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
M	C	3-603.11	Consumer Advisories	25		4-904.11 4-602.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles	
			FOOD	-	-	7 50E.10		
			FOOD				WATER	
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source	
0.4	C	3-101.11	No Spoilage	_	С	5-103.1112	Hot & Cold Running Water, Under Pressure	
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock ID	-			SEWAGE	
	C	3-203.12	Tags & Records	28	C	5-402,13	Sewer and Waste Water Disposal	
~		3-602.11	Food Labeling	-	-	0.104.10		
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained	
				30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow	
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES	
03	C	3-501.14	Cooling		C	5-203.11	Number, Convenient	
-	C	3-501.16	Hot and Cold Holding	31	c	5-204/05.11	Location, Restricted Use, Accessible	
	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors	
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
05	_	4-302.12	Food Thermometers Provided	-		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
	C	3-302.11	Separation, Segregation, No Cross Contamination			2.77	INSECT, RODENT, ANIMAL CONTROL	
09	-	3-301,11 C	Handling of Food & Ice Minimized, No Bare Hands		Lin			
10		3-304.12 4-302.11	in Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit	35	35 C 6-501.111/.115		Insects, Rodents, Animals, Outer Openings	
		4006,11					PHYSICAL FACILITIES	
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair	
11	С	590.003 D/E	Personnal with Infectiona Restricted/Excluded	37		6-201.11	Walls, Ceiting, Attached Equip., Clean	
	С	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting	
12	C	590,004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded	
- 10	С	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented	
13		2-402.11	Hair Restraints	40	_	6-305.11	Dressing Room Clean	
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS	
	-			41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	_	C	7-201.11	Stored Separately	
-	-		Installed Non-Food Contact Surfaces: Designed,	40		6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel	
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters	
16		4-301.117.13	installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards		Ш	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS	
4-302.14 Test Kit Provided to Test Sanitizer			45	C	0.001.11	Food Restrictions and Food Preparation		
18	-	4-603.12 4-501.18-,110	Pre-Flushed, Scraped, Scaked Wash, Rinse Water Clean, Proper Temperature	_	-	3-801.11	s related to foodborne illness	
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk factors and interventions. (Red Items M,01,03,07,08)				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				771	
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violations		
nsner	lore	Signature: W	eathan Donosty	Print	r	neahani	Mortis	
inhac	WI 6	100		Print: Pr				
PIC's	Sign	ature:	arie Macaconella	Print O Lorne Macdonard				
Sched	uled	Date of	IA Mcc	Date a	_	, , ,		
Compliance Inspection / V/A - () ()				Result				



Estabilshm	ent Name autovesta Elementary	Date 9/26/17
Address	990 Main Street	Page of
item No.	in the space below describe all violations checked on front page.	
	Main KHEDEN	
Ol	Q-day findae (2,30°F 2)-dow freezer (2,6°F	_
ÖL	Hot hold - 184°F. Tater hits a sandwiches	
al	3-my Mbelled - Owat Capanom-	
OL	Hand sink- Hot H. a. sono moer towels	
OL	Dry goods area - all ford up off flows -	
OK	Servinge-Paula Albert - 4/14-4/19	
OL	Casket freezer@-18°F.	
OK	MILL COOPER#10.35°F MILL COOPER #2 03-19	
OK	One-time Use utensils - all ind. wapped	
OL	Hours, wans ceilings-clean and remain	
OL	employee- that aloves appro	
OIL.	min ava- Clean	



Name: Altavesta Elementary School							Date: 0/19/18			
Addin	Address: 990 main street									
				T	_		Routine			
Telep	hon		137-8035			of Operation:	Follow Up			
Owne	H:	Arama	rk Food Services	Food Service Complaint						
			1 2 1000 001 1 1000	110000	Retail Food Investigation Control Temporary Food Investigation Control					
Perso	n In	Charge (PIC)	ction: Based on an inspection this day, the items marke							
he c	OFF	cted by the dat	e specified below. This report, when signedby a Board	d belov	N IC	lentity the violation	ns in operation or facilities which must			
BOH	l to	correct violation	is. Failure to comply with this notice may result in imme	oi nea	IIII ((BOH) member of	rits agent constitutes an order or the			
have	aı	ight to a hearin	g. Your request must be in writing and submitted to the	BOH	it th	e above address	within 10 days of receipt of this order.			
ITEM		CODE		ITEM		CODE	The state of follows of the gradi-			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean			
	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
М	C	3-603.11	Consumer Advisories	25 26	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles			
			FOOD	1 4		7 002.10	WATER			
-	10			+	T =					
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C		Approved Source Hot & Cold Running Water, Under Pressure			
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	+	10	5-103.1112				
	C	3-202.18	Shellstock ID				SEWAGE			
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-602.11	Food Labeling	-			PLUMBING			
-	1	3-201,11 F	Safe Food Handling instructions	29		5-201/02.11	leaselford and Maleston and			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11	Installed and Maintained Cross Connection, Beck Siphonage, BackFlow			
	C	3-401.1113	Cooking Temperatures			0 200111	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating		*					
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C	5-203.11	Number, Convenient			
	C	3-402.1112	Parasite Destruction/Records Retained	+	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible			
04	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided	1 -		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
06	_	3-501.13	PHF's Properly Thawed	4			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION			F 504 40 47				
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof			
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean			
	С	3-302,11	Separation, Segregation, No Cross Contamination		J.,		INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-	LSI					
10		3-304.12 4-302.11	In Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
	_		PERSONNEL	1			PHYSICAL FACILITIES			
				36		6-201.11	Floors, Constructed, Clean, Good Repair			
11_	C	590 003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean			
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting			
12	c	2-401.1112	Good Hygenic Practices	39		6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vanted			
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean			
	Ш	2-402.11	Hair Restraints				OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS		Ĉ	7 404 44 700 44				
1/		4.000.11	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately			
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink			
			Maintained, Installed	-	Н	2-103,11 B	No Unauthorized Personnel			
16		4-501.11/.15	Dishwashing Facilitles: Designed, Maintained, Installed, Operated	43		6-202.111/.112	Separate Living/Sleeping Quarters			
10		4-301.12	Three Compartment Sink Provided, Drainboards	44	H	4-802/03.11 4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge			. 555.71	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	Test Kit Provided to Test Sanitizer							
18	\vdash	4-603.12	Pre-Flushed, Scraped, Soaked	45	-	3-801.11	Food Restrictions and Food Praparation			
19	С	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Preperly Sanitized w/Chemical or 180 F Water				s related to foodborne Illness			
21	Ĩ	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	IIISK (B	GtDI	and interventions	. (Red Items M,01,03,07,08)			
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	Ical Violations				
		(M)	rahan Dad un		Ų	or porton.	- Dalas et l			
nspac	lar's	Signature:	USINIU I VI TITALLY	Print:	1	N VUITICAL	1 Dry voy			
יייייייייייייייייייייייייייייייייייייי	Signature: Of Miller 111 154				O PANA CITELLAND					
		Date of		Print: Date 8	_	- PAIC				
		e Inspection	TV/A DCISS	Result						
					_					



Establish	nerit Name A Havesta Elementary School	Date 6/19/18
Address	990 main street	Page / of /
Item No.	in the space below describe all violations checked on front page.	
	Main KHONED	
OK	Casket Freezer (2-12°F (custordian freezer	
OK	Q-dorfridge @ 37°F	
OL	2-day freezer @ 14'F	
OK	3-true SINK- labelled - Dixet @ 200 ppr	n
OK	Hand sink - Hotto OCIDOF SOUD + po	per towels-
OK	Serv. rafe- Paula Gilbert - 4/14-4/19	
OK	Prepareas-Clean . in good repair	
OL	Employee - Hat, gloves & aprons	
OK	Floors Locales Ceilings - Clean + in good i	epair
OK	One-time use utensils - au pre-packe	aged
OL	MILL COOPER @ 36F	
CX	Dry gras starage alecon & all Herrs up or	FF Flours -
OL	Trash area-clean & lide closed-	
OL	Chemical strage- are labelled & away	from food-
OK	Employee hishmam- too Ha man - moer	



Name: AHAVESTA Elementary School Date: 1/1/28							Date: 1/128/18			
0.014.5	Address: 990 main street									
	-	761 (122-8325	Routine						
Telec	non	The state of the s	DT CASS	Type of Operation: Follow Up Gomplaint						
Owne	PT_/	Avamay	sk stood Service	Food Service Complaint Retail Food Investigation						
Perso	n In	Charge (PIC)	aula Gilbert	Ter	Tpo	orary Food 5	Other			
Offic	ial	Order for Correc	ction: Based on an inspection this day, the items marked	d belov	NIC	lentity the violatio	ris in operation or facilities which must			
be c	orre	ected by the date	e specified below. This report, when signedby a Board o	of Hea	lth ((BOH) member of	r its agentoonsitiutes an order of the			
ROF	I to	correct violation	is. Fallure to comply with this notice may result in immed	diate s	USI	pension of your pe	ermit. If aggreived by this order, you			
ITEM	I	CODE	g. Your request must be in writing and submitted to the	ITEN		code	within 10 days of receipt of this order.			
	-		FOOD PROTECTION MANAGEMENT	23	+	4-602.13	Non-Food Contact Surfaces Clean			
	Lo	T 500 000 4 5		24	L	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
М	C		Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11 4-502.13	Single Service Articles Stored, Dispensed			
	-		FOOD	20	+	4-302.13	No Re-Use of Single Service Articles			
-	To	T 800 004 4/0		1	-		WATER			
	C		Approved Source No Spoilage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure			
01	¢		Labeling of Ingredients, Recalled, Allergen	1	10	5-103.1112				
	C	3-202.18	Shellstock ID	_	,		SEWAGE			
	С	3-203.12 3-602.11	Trigs & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING			
		- 19-77	FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained			
	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Slphonage, BackFlow			
	C	3-403.11	Reheating	-			TOILET AND HANDWASHING FACILITIES			
03	С	3-501.14	Cooling	31	C	5-203.11	Number, Convenient			
	C	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible			
04	U	3-402.1112 4-301.11	Parasite Destruction/Records Retained Facilities to Maintain Product Tempertures	- 00		6-202.14	Tollet Enclosed, Self-Closing Doors			
05		4-302.12	Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage			
.06		3-501.13	PHF's Properly Thawed		_	0 001.11 02.11	REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION		_					
07	С	3-306,14	No Reuse of PHFs or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean			
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean			
-	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Property Stored	0.5	C	0.504.444.445				
10	Ĵ	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	0	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
			PERSONNEL				PHYSICAL FACILITIES			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair			
-	C	2-301.12	Proper, Adequate Hand Washing	37	\vdash	6-201.11 6-303.11	Walfs, Ceiling, Attached Equip., Clean Adequate Lighting			
12	С	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Flxtures Shielded			
_	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Ciothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean			
	_	E TOL.II	EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202,11	Food Contact Surfaces: Designed, MaIntained, Installed		С	7-201.11	Stored Separately			
40		4 000 40	Non-Food Contact Surfaces: Designed,	42	1	6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink			
15		4-202.16	Maintained, Installed	72	ı		No Unauthorized Personnel			
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43			Separate Living/Sleeping Quarters			
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44	1	4-802/03.11	Cleaning and Storage of Soiled Linens			
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		_	4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles			
		4-302.14	Test Klt Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked		C		Food Restrictions and Food Preparation			
20	С	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water	Numbe	er of	violated provisions	related to foodborne illness			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	HAR IB	utUf	a autu mierveniions.	. (Red Items M,01,03,07,08)			
22		4-602.11	Food Contact Surfaces Clean	Other	Criti	cal Violations				
	la i	Simus MI	Jahan Non and	mannin Daniel						
nspector's Signature: 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				Print: (TILL) 10 PTV						
PiC's S	S's Signature:					Print: V				
		Date of	IN - VICC	Date &	_					
Compl	ance	e Inspection 1	IN MIZO	Result						



Establishn	A Havesta Elementary School	Date
Address	990 main street	Page of
Item No.	In the space below describe all violations checked on front page.	
OK	Handsink-Hot 450 @114" F soup + par	pertoxels-
OL	2-door-finage @ 36F	101000
OL	D-day fractor @ 110F	
OK	3-pay Sinx-labelled & Clean Quat	200000m
OL	employees-tats gloves aprins.	T V
OL	Hot hold hishbrowns @ 150F	
OL	Dry goods area-clean are Hemsoff to	tomes -
OL	au chemicals street	
OL	employee bothnown	
DK.	train area- alean+ overed-	
OK	Servisate- Paula Gilbert-4/14-4/19	
OK_	Cosket freezer #1@-15°F, +a@-31°F	
OL_	Flors walls ceilings - clean & in good re	pair
OK	all some use whensis pankacid -	
OL	milk abover 10335 #20385	
,		
		7



Name: altavesta Elementary School						Date: 51119				
Addr	Address: 990 main Street) Purpose:									
	Telephone: 781-937-8335					Routine				
		A		Type of Operation: Follow Up Complaint						
Own	312	Framo	U F				Investigation			
Perso	n In	Charge (PIC)		1 50	20	10015	Other			
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items market	d belo	Wic	dentify the violation	in operation or facilities which must			
BOH	l to	correct violation	e specified below. This report, when signedby a Board on his. Fallure to comply with this notice may result in immed	ot Hea	uth Rue	(BOH) member of	r its agentconsitlutes an order of the			
have	a	ight to a hearin	g. Your request must be in writing and submitted to the l	BOH :	at th	ne above address	within 10 days of receipt of this order.			
ITEM	1_	CODE		ITEN		CODE				
			FOOD PROTECTION MANAGEMENT	23	+	4-802.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored			
М	C	590,003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	İ	4-904.11	Single Service Articles Stored, Dispensed			
] C	3-603.11	Consumer Advisorles	26	L	4-502_13	No Re-Use of Single Service Articles			
	_		FOOD	1			WATER			
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C		Approved Source			
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		C	6-103.1112	Hot & Cold Running Water, Under Pressure			
	C	3-202.18	Shellstock ID				SEWAGE			
	C	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-201.11 F	Safe Food Handling Instructions	1			PLUMBING			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	L	5-201/02.11	Installed and Maintained			
	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow			
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	0.0		Number, Convenient Location, Restricted Use, Accessible			
	C	3-402.1112	Parashe Destruction/Records Retained		ř	6-202.14	Toilet Enclosed, Self-Closing Doors			
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair			
05	_	4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Dryling, Signage			
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION		Г	5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean			
80	C	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean			
09	Ť	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	1			INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
	-	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
	_	1.6	PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean			
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting			
Fina	C	2-401.1112	Good Hygenic Practices	39		6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented			
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean			
		2-402.11	Hair Restraints			2	OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS	-		7.04.4400.44				
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately			
		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13	Mop Sink			
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	Н	2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sleeping Quarters			
16			Installed, Operated	44	П	4-802/03.11	Cleaning and Storage of Solled Linens			
_	_	4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	_	-		s related to foodborne Illness			
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				E. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted							
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	tical Violations				
nspeci	spector's Signature: MOGHEN DORENCE			Print: Maghan Wherty						
IC's S	igna	ature: D	mala rock lot	Print & Paula Gilbert						
Schedu	iled	Date of	NIA OSS	Date 8	(-)	- 140	THE COLUMN THE PARTY OF THE PAR			
Compil	BITC	Inspection /	V/A 7.435	Result						



Establishn	ent Name A Havesta Elementary School	Date 5 1 19
Address	990 main street	Page of
Item No.	In the space below describe all violations checked on front page.	
OK	Hand Sink-totto 135°F soap onper-	toucis
OL	D-doc-treezer - 1°F Food labelled & Clean	
OL	2-door cooler - @39'0F Food Inbelled & Clor	in
OK.	MIK. Cooler # 1@ 40F #2@38°F	
OK	Cascettreezer # 1@5F #20-24F	
OL	Dry goods area- all food labelled Idated Star	ed
OL	Chemicals-labelled & stored properly	
OV	emplayers-Hats aprins alloves	
OK OK	Floors, walls ceilings - clean & in and repair	
OL	emplusee bothroom- Hot that so soop papert	Untels .
OL	Train mea in hack clean	18
OK	all one-time-use viensils pre-parrage	<u>t</u>
OL	mop on L area- Overn & away frim Food-	
**		



Name	Iama: Goodyear Elementary School						Date: 10/110/17	
Adidre	Address: LI Central Holet							
		781-1	127-8727	T	Routine			
Telep	hone	0.	121 0031	Type of Operation: Follow Up Group Service Group Complaint				
Owne	r;	aramar				Food C		
			Mannet Brying	Ter	mn	orary Food	Othor	
Offic	n in	Charge (PIC)	Clion: Based on an inspection this day, the items marked	No I	cr	7001 E	The second secon	
TÀ C	orre	cted by the date	e specified below. This report, when signedby a Board of	1:00001	Wilc	POH) member or	is in operation or facilities which must	
BOH	to	correct violation	is. Failure to comply with this notice may result in immed	diote e	IUI	(BOM) member or	its agent constitutes are order or the	
nave	ar	ight to a hearing	g. Your request must be in writing and submitted to the I	BOH	at th	ne above address	within 10 days of receipt of this order	
TEM		CODE		ITEM		CODE		
			FOOD PROTECTION MANAGEMENT	23		4-802.13	Non-Food Contact Surfaces Clean	
-	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903.11/04.11	Clean Equipment and Utensiis Property Stored	
М	C	3-603.11	Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles	
	_		FOOD	-		+ 002.13		
_	-						WATER	
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C		Approved Source	
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	Shellstock ID				SEWAGE	
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11	Food Labeling	-			PLUMBING	
_	_	3-201.11 F	Sale Food Handling Instructions	200	-	5-201/02.11		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	c		Installed and Maintained Cross Connection,Back Siphonage,BackFlow	
-	С	3-401.1113	Cooking Temperatures	1 00		D 200.14	TOILET AND HANDWASHING FACILITIES	
	C	3-403.11	Reheating			·	TOLET AND HANDWASHING FACILITIES	
03	C	3-501.14	Cooling	31	C		Number, Convenient	
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained	1	C	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors	
04	Ť	4-301.11	Facilities to Maintain Product Temperiures	32	1		Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided				Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	-	_	C F04 40 47	Advanta Number Coursed Visit In Board	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33			Adequate Number, Covered, Vermin Proof Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34			Outside Storage Area Clean	
_	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	05	C			
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35		6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
			PERSONNEL				PHYSICAL FACILITIES	
4.4				36			Floors, Constructed, Clean, Good Repair	
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37	\vdash		Walls, Ceiling, Attached Equip., Clean	
12	C	590.004 E	Prevention of Contamination of Hends	38			Adequate Lighting Fixtures Shielded	
	С	2-401.11-,12	Good Hygenic Practices	39	\vdash		Rooms and Equipment Vented	
13		2-304.11	Glean Clothes, Hair Restraints	40			Dressing Room Clean	
_		2-402.11	Hair Restraints				OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	- 70	С	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	C		Stored Separately	
17		4-202,11	Installed		П		Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42			Mop Sink	
			Maintained, Installed Dishwashing Facilities: Designed, Maintained,	42	H		No Unauthorized Personnel	
16		4-501.11/.15	Installed, Operated	43	\vdash		Separate Living/Sleeping Quarters Cleaning and Storage of Soiled Linens	
		4~301.12	Three Compartment Sink Provided, Drainboards	44			Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS	
18	-	4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked		6			
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	Numb	-		Food Restrictions and Food Preparation related to foodborne Illness	
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				(Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted		-	T.C. T.C. T.C. T.C. T.C. T.C. T.C. T.C.		
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	tical Violations		
0000	حادور	Signature	nowin Nykousi	8	1	Mahan N	xhould	
ahec	שוני ש	Signature	Sylver Street	Print: / WOK (1/1) DOT KEN /				
IC's S	lgne	ature: N	1000 JULK, 193	Print A GOOV TOTALIND				
chedi	nled	Date of A	Mylmics	Date 8	1	M		
ompl	mpllance Inspection N/A LOS			Result				



Establishme	ant Name Goodyear Elementary School	Date 10/10/17
Address	ti Central Street	Page of
Item No.	in the space below describe all violations checked on front page.	
a	milk noder @ 32°F. (front)	
OK	à-darfordae @37°F.	
ÕK	DZZA NOŁ NOLA C 155°F.	
α	Front hand sink- Hot HO, sop paper tonels	
OK	Front open milk area-@370F.	
a	all prep areas Clean a in good repair	
OL	employees- Hats gloves, aprons	_
OX	TOPESTOCKO SENSOFE-Carol Ciccarelli - 1/14-1	119
	Margaret Perkins-2/17-ab	
OL	Will- in freezer @ 3.5°F, Flors & fans Clea	20.
OL	Walk-In Cooker@35°F Flours of Fans Clean	
α	Milk Cooler (by week ins) @ 300F	
OL	map sink area-away from food-clean.	
OL	mi goods area-autood up off flours a Car	
OL	the time use utensils - are pre-paorageo	
OK	Floors walls, reilings-clean + in good repa	Ît
OL	prepsink-clean-	
OL	3-bay-labelled & Worling	
OL	Hord Sink Near 3-buy- Hot to, Scap, papertous	2/5-
OL	Dot Sanitizer @ ODD pm Not In-use utensils-au stored- Muh (Mlu-Clan-	
OK	not in-use wensils-all stored-	
OL.	Mash (Mea-Clean -	



Name: Cloccylear Elementary School Date (0/13/18									
Addre	8551	43 OV	anac street J				Purpose:		
Telep	hone	781-	937-8237	To-	Routine				
Теюр	owner: Aramark Food Service				Type of Operation: Follow Up Grown Food Service Complaint				
Owne	C.	MULLIN	re todoservice		Retail Food Investigation				
Perso	n In	Charge (PIC)		Tei	mp	orary Food	Other		
Offic	lal (Order for Correct	ction: Based on an inspection this day, the items marked	d belo	Wic	dentify the violation	in operation or facilities which must		
be co	orre	cted by the date	e specified below. This report, when signedby a Board of	of Hea	lth	(BOH) member o	r its agentconsitiutes an order of the		
have	ar	ioht to a hearin	ns. Failure to comply with this notice may result in immer g. Your request must be in writing and submitted to the	BOH 6	SUS St th	pension of your p	ermit. If aggreived by this order, you		
ITEM	L	CODE	g. Four request mast be in writing and submitted to the	ITEN		CODE	within to days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
_	Lc	500 000 A /D		24	1	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
М	C	590.003 A/B 3-603,11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
			FOOD	- 20	-	4-302.13	WATER		
	-			1_	T				
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C		Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	-	10	5-103.1112			
	C	3-202.18	Shellstock ID				SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-802.11 3-201.11 F	Food Labeling Safe Food Handling Instructions	-			PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	T	5-201/02.11	Installed and Maintained		
				30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating	-			TOILET AND HANDWASHING FACILITIES		
03	c	3-501.14	Cooling	1	C	5-203.11	Number, Convenient		
	c	3-501.16	Hot and Cold Holding	31	С		Location, Restricted Use, Accessible		
0.4	С	3-402.1112	Parasite Destruction/Records Retained		П	6-202.14	Tollet Enclosed, Self-Closing Doors		
04	\vdash	4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repeir		
06		3-501.13	PHF's Properly Thawed	1	-	0-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
07	С	3-306.14		33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07		3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	+	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
08	C	3-302.11	Separation, Segregation, No Cross Contamination	1 04	-	3-301.1111.113	INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands			,			
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		7 00211	PERSONNEL				PHYSICAL FACILITIES		
				35		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37	-	6-201.11	Walls, Celling, Attached Equip., Clean		
12	C	590.004 E	Prevention of Contamination of Hands	38		6-303,11 6-202.11	Adequate Lighting Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
	-	2-402.11	Hair Restraints	-			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately		
_	\dashv		Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	Т	6-202.111/.112	Separate Living/Sleaping Quarters		
16			Installed, Operated	- 44		4-802/03.11	Cleaning and Storage of Solled Linens		
-	-	4-301.12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressura Gauge	-	L	4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
17		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Praparation		
19	-	4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne illness		
20	C	4-501.112/114 3-304.14	Property Sanitized w/Chemical or 180 F Water Wiping Cloths: Clean, Sanitized, Use Restricted	risk fa	acto	ers and interventions	s. (Red Items M,01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	tical Violations	\emptyset		
		IN	Mahun Naharal		1	nanha	Nobe +1		
spec	spector's Signature			Print	11	LEGRICE	LOVERTU		
iono - a	C's Signature Dept Charles				CORROLLY TINKING				
-	and Million	Date of (THE STATE OF THE S	Print: C9 Q () VOUT () LD					
	impliance Inspection NA DOS.S				Date & V V Result				



Establishm	ent Name Goodyear Elementary School	Date 6/13/18
Address	43 Orange Street	Page of
Item No.	in the space below describe all violations checked on front page.	
	KHONEN	
Or	Dry goods area - Clean-all Hemsup off	Acus
OL	3- Day Siny - Clean a Working Dort @ OD	0.00m
OK_	Hand Juk near 3-bay- Hot HOCIOF	Stap · raper time
<u>OL</u>	Woult-in cooler @39'F Floors fans clea	
OK	Walx-in freezer Q8°F, Floors & fans a	Jean
OK	Large milk cooler @ 34°F	
OK	employees-Hats aprons, gloves	
OL	open front milk coolers @ 35°F = 40°F.	
OX_	a-doctridge without cups - waterme	un@35°F
ΔL	Hot hold to 1 pizza a nugget @ 166°F	
OK	Flors walls, Deilings -	
OL	Sensite- Carol Ciccarelli-114-119	
	Margnet Perkins-2117-2122	
OK_	Handsink-Corep-HotH3O, Snap, pape	ertones
OL_	milk cooler C 374-	
OK_	prep area-Clean & in good repair	



Name: Ecologicar Elementary School Date: 11/29/18							Date: 11 29 18		
Add		U2 xx	ange Street						
		701			Purpose:				
Tele	pho	ne: 701-	934-8337			of Operation:	Follow Up		
Own	er:	Aram	urk Food Service	Food Service Complaint					
Daw	1	OL- INDIA	Musical Post	To	Retail Food Investigation Important Food Investigation Important Food Investigation In				
Offi	clal	Order for Corre	Clion: Based on an Inspection this day, the items market	S la	C	0001			
be o	OIT	ected by the da	the specified below. This report, when signedby a Board	of Hes	M I	(ROH) member	ons in operation or facilities which must		
DOI	7 (0	COLLECT MOISTIO	ns. railure to comply with this notice may result in imm	ediate :	SUS	spension of vour r	permit if aggreived by this order you		
HELV	3 12	right to a nearin	g. Your request must be in writing and submitted to the	ВОН	at t	he above addres	s within 10 days of receipt of this order.		
ITEN	4	CODE		ITE	И	CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
М	10	590.003 A/B	Person in Charge (PfC), Assigned, Knowledgable	24		4-903.11/04.11 4-904.11	Clean Equipment and Utenalls Property Stored Single Service Articles Stored, Dispensed		
.,,,	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD	1.5			WATER		
-	To	590.004 A/B	Approved Source	-	To	1 5 404 44			
	C		No Spoilage	27	0		Approved Source Hot & Cold Running Water, Under Pressure		
01	0		Labeling of Ingredients, Recalled, Allergen		1	1 2 100.11.112			
	0		Shellstock ID Tags & Records		1.0		SEWAGE		
00	+	3-802.11	Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal		
02	L	3-201.11 F	Safe Food Handling instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	I	5-201/02.11	Installed and Maintained		
	C	3-401,1113	Cooking Temperatures	30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	C		Reheating	-			TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	01	ŢĊ	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Helding	31	C		Location, Restricted Use, Accessible		
04	C	3-402.1112	Parasite Destruction/Records Retained		П	6-202.14	Tollet Enclosed, Self-Closing Doors		
05	-	4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112	Fixtures Clean, Good Repair		
06	_	3-501.13	PHF's Properly Thawad	-	_	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
	_		FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
_				33	T	5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean		
08	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	L	5-501.111/.115	Outside Storage Area Clean		
09	Ť	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-			INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	in Use Utencils Properly Stored	35 C 6-501.111/.115			Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	_	_		THOMETAGENES		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36	H	6-201.11	Floors, Constructed, Clean, Good Repair		
11.0	С	2-301.12	Proper, Adequate Hand Washing	37	-	6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean		
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Adequate Lighting Fixtures Shielded		
	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13	1 3	2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
-		2-402.11	Hair Restraints	-			OTHER OPERATIONS		
		-	EQUIPMENT AND UTENSILS		С	7-101 11/02 11	Toyle llame: Original Container Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately		
			Installed			8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.18	Non-Food Contact Surfaces: Dealgned,	42		5-203.13	Mop Sink		
	-		Maintained, Installed Dishwashing Facilities: Designed, Maintained,		-	2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	Installed, Operated	43		6-202.111/.112 4-802/03.11	Separate Living/Sieeping Quarters		
	_1	4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles		
17	1	4-204.112/.115	Equipment Thermometers, Pressure Gauge		_	7 500.17			
40	-	4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
The state of the s			Numb	er o	f violated provision	s related to foodborne illness			
21			Wiping Cloths: Clean, Sanitized, Use Restricted	risk fa	ÇÎO	rs and interventions	. (Red Items M,01,03,07,08)		
22			Food Contact Surfaces Clean	Other	Crit	ical Violations			
		· M	raha alla alla		V	Vac he	11.1		
spect	spector's Signature A A A A A A A A A A A A A A A A A A A			Print:	1	Kegiran.	Nonerty		
101.0	C's Signature: Of Signature:				NA Dali				
		Date of	My Linking	Print:	->	C-89	Chixma hb		
		Inspection N	1A - 1755	Date & Result	. # :	Jz	→		
-	-	-		Ti leam!					



Establishr	ment Name Goody ear Elementary School	Date 29 18
Address	43 Ovange Street	Pageof
Item No.	in the space below describe all violations checked on front page.	
	Main KHehen	
OIL	Prepareas- Clean a in good remir	
OL	3- bay labelled & in good remir - Oure	t C. Olanon
OK	employees- Hats gloves approns-	11.
OK	Walk-in@38°F, Flours fans clean	
OL	walk-infreezer @ -2°F, Floors afans al	ean-
OK	Servsafe-Carol Ciccarcin - 1/14-1/19	
	Margaret Perkins - 2/17-2/22.	
OK	Adarfindge 637F	
OK	HOL hold @ 155°F	
OL	mik display cooler@41°F	
OK	Hardsink C Service area & dish ara- Hott	0, smp a morta
OK	Small milk moler C35°F	
OL	Hot hold hot dogs-@140F	
OK	austrage area- all Hems upoff floors-	
OK	Dishunsher wishe wor Rinsec 1824	
OL	Trash area - Cleano oriered -	
OK	all owners Drains -	



Name	ma: 6 codyear Elementary School Date: 4/29/19								
Addre	ss:	43 On	arge Street				Purpose:		
Telep		701	-937-8237	Type of Operation: Routine Follow Up					
		A		Food Service Complaint					
Owne	G .	Frama	no -no - 1 (h. 11 -n	Retail Food Investigation Description Other					
Perso	n in	Charge (PIC)	WOONET HELURY	d below identify the violations in operation or facilities which must					
Offic	al C	order for Correct	ation: Based on an inspection this day, the items marked a specified below. This report, when signedby a Board of	belov	v Id	entify the violation	is in operation or facilities which must		
BOH	to	correct violation	s. Failure to comply with this notice may result in Immed	iate s	usp	pension of your pe	ormit. If aggreived by this order, you		
nave	an	ght to a hearing	Your request must be in writing and submitted to the B	OH a	t th	e above address			
ITEM		CODE		ITEM	-	CODE	Non-Ford Contact Sysferia Class		
			FOOD PROTECTION MANAGEMENT	23	-	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored		
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
_	C	3-603.11	Consumer Advisories	26	_	4-502.13	No Re-Use of Single Service Articles		
_		, DC	FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C		Approved Source		
01	C	3-101,11 590.004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen		С	5-103.1112	Hot & Cold Running Water, Under Pressure		
	С	3-202.18	Shellstock ID		-		SEWAGE		
_	С	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-201.11 F	Sale Food Handling Instructions				PLUMBING		
	П		FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained		
(15.17)	C	3-401.1113	Cooking Temperatures	30	С	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	31	C	5-203,11	Number, Convenient		
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained	_	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Tollet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided		Ш	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	33	П	5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods		_	5-501.116	Clean		
08	c	3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean		
09		3-301,11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10	1	3-304.12 4-302.11	In Use Utencils Properly Stored Food Olspensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
	_	7 994.11	PERSONNEL				PHYSICAL FACILITIES		
		200 000 000		36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11 6-303.11	Walls, Celling, Attached Equip., Clean Adequate Lighting		
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
_	С	2-401.1112	Good Hygenic Practices	39	_	6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
4.4			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately		
14		4-202.11	Installed		Ť	6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.18	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
		4 504 44/45	Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43		2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
	Н	4-301.12	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge		Ш	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115 4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Property Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)					
20	Ĭ	3-304.14	Wiping Cloths: Clean, Santitzed, Use Restricted	Tak te	KC10	rs and interventions.	(ou, vo,ou,ou,ou)		
22		4-602.11	Food Contact Surfaces Clean	Other	Çril	tical Violations			
nspec	tor's	Signature.	leahan Dehrany	Print	r	noghan)	Shery		
	10 thank Ruille				1	D/Dmai	1 Parting		
PIC's		Date of	The state of the s	Print:	X	2 1-404	-1-81 VII)		
		s Inspection	NYPT 7055	Result		J	1		



Establish	ment Name Goodyear Elementary School	Date 4 29 19
Address	43 Orange Street	Page of/_
Item No.	In the space below describe all violations checked on front page.	
OL	Hand sink near prep- tot 450, paper towe	IS SOUD
OK	In good sa rea - air food liberted dated to	hsholves-
OK	open front milk cooler @37°F.	
OL	3-downfridge w/ sandwiches@37°F.	
OC	Floor walls ceilings - clean + in good repail	r
al		
OL	Servsafe- 2/17-2/22-marganet percin	S
OK	Wall in Cooler @310°F Floors + fans Clean.	
OL_	Walk-in freczer @ -3°F Floors & fons cled	in
OK	employees-this gloves aprins.	
OL_	Milk Cover C36°F.	
OK	3-bay labelled · Clean - Quat @ 2000	pm
OL	Hand sink near 3-bay-tot Han, soap, no	IPER TOWERS
-		
		1



Name: HUNIC Elementary School							Date: 10/1/17		
			d Road						
Addre	335:			Purpose:					
Telep	hon	e: 181-0	737-8238	Type of Operation: Follow Up					
-		Oramar	·V	Food Service Complaint					
Owne	C	MULLUL	f. D. J	Retail Food Investigation					
Perso	n In	Charge (PIC)	Panor Kalman	Temporary Food Q Other					
Offic	lal (Order for Corre	ction: Based on an inspection this day, the Items marke	d belor	N ic	lentify the violation	in operation or facilities which must		
be c	orre	cted by the dat	e specified below. This report, when signedby a Board	of Hea	lth i	(BOH) member o	It is agent consitiutes an order of the		
вон	to	correct violation	ns. Failure to comply with this notice may result in imme	diate s	SUSE	pension of your p	ermit If aggreived by this order you		
have	aı	ight to a hearing	g. Your request must be in writing and submitted to the	BOH a	it th	e above address	within 10 days of receipt of this order		
ITEM		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	1 -			24		4-903.11/04.11	Clean Equipment and Utensils Property Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	1	4-904.11	Single Service Articles Stored, Dispensed		
_	10	3-603.11	Consumer Advisories	26	1_	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
_	C	590.004 A/B	Approved Source	02	С	5-101.11	Approved Source		
	C	3-101,11	No Spoilage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen						
	C	3-202.18	Shellstock ID				SEWAGE		
	C	3-203.12	Tags & Records	28	C	5-402.13	Sower and Waste Water Disposal		
02		3-602.11	Food Labeling	-			PLUMBING		
	-	3-201.11 F	Safe Food Handling Instructiona	- 00		5-201/02.11	In stall and any of \$801-402- and		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Cooking Temperatures	1 30	10	3-203.14			
	C	3-403.11	Reheating	1			TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Cooling	31	C	5-203.11	Number, Convenient		
	C	3-501,16	Hot and Cold Holding	01	C	5-204/05.11	Location, Restricted Use, Accessible		
0.4	С	3-402.1112	Parasite Destruction/Records Retained			8-202_14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32	1	6-501.1112	Fixtures Clean, Good Repair		
06		3-501.13	PHF's Properly Thawed	+		6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage		
-		5 5 5 7 7 7	The state of the s	-			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	00		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	Ç	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean		
80		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
_	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	С	0.004.4444445	Insects, Rodents, Animals, Outer Openings		
10	1	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	0	6-501.111/.115			
			PERSONNEL	1			PHYSICAL FACILITIES		
			FERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Celling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590,004 E	Prevention of Contamination of Hands Good Hygenic Practices	-		8-202.11	Flxtures Shielded		
19		2-401.1112 2-304.11	Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented		
13		2-402.11	Hair Restraints	40		6-305,11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
			CONTROL NEW OFFICERS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, MaIntained,		C	7-201.11	Stored Separately		
_	_		Installed	-		6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
			Maintained, Installed Dishwashing Facilities: Designed, Maintained,	40	Н	2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	Installed, Operated	43	Н	6-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
	_	4-302.14	Test Kit Provided to Test Sanitizer		,		HIGHLY SOSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	-	3-801.11	Food Restrictions and Food Preparation		
19	C	4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne Illness		
20	Ų.	4-501.112/114 3-304.14	Properly Sanitized w/Chemical or 180 F Water Wining Clother Cloop Sanitized Use Residend	risk fa	cto	s and interventions	s. (Red Items M,01,03,07,08)		
22	=	4-602.11	Wiping Cloths: Clean, Sanitized, Use Restricted Food Contact Surfaces Clean	Other	Contract	ical Violations			
-		0/1	A hara de la constanta de la c	Guier	VIII	- 1	The state of the s		
speci	or's	Signatures /	ONION DOBOLAL	Print	1	reamin	BOREAS		
		in	TPA T	Janes	7	1/10	and the same of th		
IC's S	ligna	iture: 🗸	UCA	Print	1	NEK	~		
		Date of	ALLA NGC	Date 8					
ompli	ence	Inspection	N/A 1WO)	Result					



Estabilsh	ment Name Hurld Elementary Schml	Date /0/1/17
Address	Bedford Road	Page of
Item No.	In the space below describe all violations checked on front page.	
OV	milk nooler @374	
OV.	2-day freezer CSF	
OL	tht tha - 160°F-	
OL	2-bay- Quat Cappon	
OL	D-door Fridge C 40 F.	
Ot.	Serviate - Ekanar Rodman 4/17-4/22.	
OK	Dry goods area-Clean-all Food off Places, C	Janned goods date
OK	trash area-Clean-	U
OK	au floors, walls, a cellings-Clean & in	and seguine-
OL	Hand SINK- HOL HEO, SOUP, paper towels-	,
OL	prep areas-Clean & Ingood repair	
OL	emplayee- this gloves aprin-	
	357	



Name	Name: TILVIA Elementary School Date: (01)8/18									
Addre	55.	Bartar	n Rd.				Purpose:			
		Tal	022.9220	1			Routine			
Telep	none		937-8238	Type of Operation: Follow Up Gomplaint						
Owne	г.	Avamo	ark Food Services	Retail Food Investigation						
		and the second second second		Temporary Food Q Other						
Offic	al C	Charge (PIC) Order for Correc	tion: Based on an inspection this day, the items marked	ad below identify the violations in operation or facilities which must						
be co	orre	cted by the date	e specified below. This report, when signedby a Board of	Heal	th (BOH) member or	its agentconsitiutes an order of the			
BOH	to o	correct violation	s. Fallure to comply with this notice may result in immed	iate s	usp	ension of your pe	rmit. If aggreived by this order, you			
have	an	ght to a hearing	. Your request must be in writing and submitted to the B	ОНа	t th	e above address	within 10 days of receipt of this order.			
ITÈM	_	CODE		ITEM	4	CODE	N. 5 10 1 10 () ()			
			FOOD PROTECTION MANAGEMENT	23	╁	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensits Properly Stored			
м	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed			
	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD			- C	WATER			
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source			
	C	3-101.11	No Spollage	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C	590.004 J 3-202.18	Labeling of Ingradients, Recalled, Altergen Shellstock ID				SEWAGE			
	c	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-602.11	Food Labeling				PLUMBING			
	Ш	3-201.11 F	Safe Food Handling Instructions	-00		5 004 f00 44				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection,Back Siphonage,BackFlow			
	C	3-401,1113	Cooking Temperatures		Lizza	0 200.14	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating		Lo					
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	0	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible			
	c	3-402.1112	Parasite Destruction/Records Retained		Ť	6-202.14	Toilet Enclosed, Self-Closing Doors			
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair			
05	-	4-302.12 3-501.13	Food Thermometers Provided	-	Ш	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
06		3-501.13	PHFs Properly Thawed				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods		Ш	5-501.116	Clean			
80	c	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	¢	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Celling, Attached Equip., Clean			
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded			
12	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean			
		2-402.11	Hair Restraints			_	OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS		C	7-101.11/02.11	Toxic Itams: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately			
		7.406.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel			
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters			
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens			
		4-301.12	Three Compartment Sink Provided, Oralnboards			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles			
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer	1			HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness						
20	С	4-501.112/114 3-304.14	Properly Sanitized w/Chernical or 180 F Water Wiping Cloths: Clean, Sanitized, Use Restricted	risk fa	ecto	rs and interventions	. (Red Items M,01,03,07,08)			
22		4-802.11	Food Contact Surfaces Glean	Other	Crit	tical Violations				
		IN	nahan Xihairi		1	namhan)	shoot 1			
napec	tor's	Signature:	egren Di lety	Print	1	rufflet)]	CHERTY			
יייטוני	IC's Signature: Of le article Rolling in					Pryst Cle anur Rodman				
		Date of	In MC	Privite Date 8	_		THE RESERVENCE			
		e Inspection	1h (UC)	Result						



Establishme	orit Name Hurld School	Date 6/18/18
Address	Bedford Rd.	Page of
Item No.	in the space below describe all violations checked on front page.	
OL	2-door freezer Clos	
OK	Milk cooler@38'F	
OK_	2-day cooler @35F	
OL	2-basin sink-labelled & clean	
a	Handsink-totthocillof, soap a presentive	KS
OL	Servisite- Eleanor Rodman - 4/17 - 4/22	
OL	Dry goods and - au Hems upoff sheres	
ac	Floors walls ceilings-clean a in good	repair
OK	Hot hold @ 1107°F	(#)
OK	One-time use utensils - au pre-packa	ged.
OK_	Facan Employee-Hat gloves apron	
OL.	Trash area-Clean a Contained-	
OL	Prepareas - Clean . In good repair	
		-



N		HILVIA	Liviman Elementaria on	hon	1		11/28/10		
Name: Hurld/wyman Ekmenton, School Date: 1/28/18									
Add	ress	31 W	Unan Street				Purpose:		
and the same		7011	1132 03113	Routine Chr					
Tele	pho	ne: 7(0)	45T-0245	Type of Operation: Follow Up					
Own	wher Aramark Food Service			Food Service Complaint					
-				111		ii Food	Investigation		
Pers	an I	n Charge (PIC)	INTENDENT TILLEY	Tomporary Food D					
Offi	son in Charge (PIC) (A) (A) (A) (A) (A) (A) (A) (A) (A) (A			ked hel	1	(100)	in apparation of facilities which		
be o	соп	ected by the da	te specified below. This report, when signedby a Boa	rd of Uo	o la la	(BOL) manh an	ons in operation or racilities which must		
BOI	H to	correct violetic	ns. Failure to comply with this notice may result in im	madiate	BUILT	(60h) member (or its agentconsitiutes an order of the		
hav	e a	right to a heari	ng. Your request must be in writing and submitted to t	he BOU	80	specision or your p	permit. It aggreived by this order, you		
ITEN	aT.	CODE	real request most be in writing and admitted to t	HO BOH	at	ine above addres	s within 10 days of receipt of this order.		
		*	1	ITE.	_	CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
M	10	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
IAI	0		Consumer Advisories	26	_	4-904.11 4-502.13	Single Service Articles Stored, Dispensed		
			FOOD	20		4-302.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	0		Approved Source	27	Te	5-101.11	Approved Source		
	0	3-101.11	No Spollage	- 21		5-103.1112	Hot & Cold Running Water, Under Pressure		
01	0		Labeling of Ingredients, Recalled, Allergen		-	- 1.50/1/112			
	9		Shellstock ID				SEWAGE		
_	C		Tags & Records	28	1	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling						
_	1	3-201.11 F	Safe Food Handling Instructions				PLUMBING		
		-50	FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained		
	To	2 401 11 15		30	10	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	0		Cooking Temperatures	_			TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11	Reheating		-				
03	0	3-501.14 3-501.16	Cooling Holding	31	10		Number, Convenient		
	C	3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained		(0 20 800.11	Location, Restricted Use, Accessible		
04	Ĭ	4-301.11	Facilities to Maintain Product Tempertures		1	6-202.14	Tallet Enclosed, Self-Closing Doors		
05		4-302.12	Food Thermometers Provided	32	1	6-501.1112	Fixtures Clean, Good Repair		
06		3-501.13	PHF's Property Thawed		1	6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage		
	12.	0 001.10					REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	-	_	5 504 40 47	A PUBLICATION OF THE PROPERTY		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof		
00		3-305-07.11	Food Protection: Storage, Display, Transportation	34	+	5-501.116 5-501.111/.115	Clean		
80	C	3-302.11	Separation, Segregation, No Cross Contumination	34	1	3-301.111/.113	Outside Storage Area Clean		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencils Properly Stored	35	To	6-501,111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit						
			PERSONNEL				PHYSICAL FACILITIES		
	-			36	Т	6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	T	6-201.11	Walls, Celling, Attached Equip., Clean		
	C	2-301,12	Proper, Adequate Hand Washing	38	Т	6-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	30		6-202.11	Fixtures Shielded		
_	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40	1	8-305.11	Dressing Room Clean		
_	_	2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		_				
			Delication and the second seco	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Mathtained,		С	7-201,11	Stored Separately		
_			Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13	Mop Sink		
-						2-103.11 B	No Unauthorized Personnel		
10		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	-	6-202.111/.112	Separate Living/Sleeping Quarters		
10		4-301.12	A STATE OF THE PARTY OF THE PAR	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
		4-204,112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge	-		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-302.14	Test Kit Provided to Test Sanitizer	_			HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	("					
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature				Food Restrictions and Food Preparation		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)					
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	risk te	cto	rs and interventions	3. (Hed Items M,01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Other	0	Hant Matelle			
_	_	na		Other	Çri	tical Violations			
speci	ore	Signature.	DANON NAMONAI		1	nowhere	Xmuh!		
1001	91.3	100	The state of the s	Print	Print: // (CATTA) DO KYTA				
C's S	C's Signature: Our Overthe Tark				and the state of				
		Date of	mounty receive	Print		regone	the Freles		
		Inspection N	A -0086	Date 8					
- tribati	Me Purt	mapoundi / 4/		Result					



Establishn	nerit Name Hurld Lwymn Elementary School Date 11/28/18
Address	39 wyman street Page Lof L
Item No.	in the space below describe all violations checked on front page.
OL	Hand sink - Hot Hoe 1114 sap papertoness- 3-bay labelled - a cate 200 ppm-
OL	3-bay labelled - a sate 200 pom-
OK	4-700rThage C.STT
OL	Hard Sink #2@ 118 F. Scap, & paper towers-
OK	D-door Inage (V374"
OK	Wark-in@35F, Freezer@-15F
OL	Floors & tans clean in walk ins
OK	Floors walls ceilings - clean & in good repair
OL	employees- thats, gloves aprins
OK	mop Sink area-clean & away from food
06	prepareas-cleans in good repair
OK	not-in-use pots a pans streat
OK	me-time-we otensils packaged
OK	trash mea - dean & covered.
OK	Dishunsher- wish@155°F Rinse@180°F
OK	Servate-antonetta Fuller - 12/15-12/20
	En do see halloware - tol 400 last core - constant
	employee bathroom - Hot Ho @ HOF, soup, a paper trad



Nam	ama: Hurld Wyman Elementary School Date: 01119									
Addr	ess:	39 W	Johan Street				Purpose:			
Telep			37-8243	Routine						
		1		Type of Operation: Follow Up Complaint						
Own	10.	Arramaj		Retail Food Investigation						
Perso	in Ir	Charge (PIC)	unnette ruler	Temporary Food Other						
Offic	lak	Order for Corre	ction: Based on an inspection this day, the items man	ked belo	w lo	lentify the violation	ons in operation or facilities which must			
BOH	orre I to	correct violation	te specified below. This report, when signedby a Boarns. Failure to comply with this notice may result in imr	rd of Hea modiate s	ith	(BOH) member of	ir its agentoonsitiutes an order of the			
have	a	right to a hearin	g. Your request must be in writing and submitted to the	ne BOH a	at th	ne above address	within 10 days of receipt of this order.			
ITEM	1	CODE		ITEN		CODE				
			FOOD PROTECTION MANAGEMENT	23	╀	4-802.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensits Properly Stored			
М	C		Person in Charge (PIC), Assigned, Knowledgable	25	t	4-904.11	Single Service Articles Stored, Dispensed			
_	C	3-603.11	Consumer Advisories	26	L	4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	C		Approved Source	27	C		Approved Source			
01	C		No Spoilage Labeling of Ingredients, Recalled, Allergen	-	C	5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C		Shellstock ID				SEWAGE			
	C		Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING			
	_		FOOD PROTECTION, TIME & TEMP. CONTROLS	29	Т	5-201/02.11	Installed and Maintained			
	Lo	3-401.1113		30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow			
	C		Cooking Temperatures Reheating	\dashv			TOILET AND HANDWASHING FACILITIES			
03	С	3-501.14	Cooling	31	C	5-203.11	Number, Convenient			
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained	- 01	С	5-204/05.11	Location, Restricted Use, Accessible			
04	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Tallet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
06		3-501.13	PHF's Properly Thawed	_			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION		1	5-501.13-,17	Adequate Number, Covered, Vermin Proof			
07	C		No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean			
08	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	L.	5-501.111/.115	Outside Storage Area Clean			
09	Ť	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored		Ç	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	-			PHYSICAL FACILITIES			
				36		6-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean			
12	0	590.004 E	Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded			
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40	Ц	6-305.11	Dressing Room Clean			
		2-402.11	EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
				41	G	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	-	С	7-201.11	Stored Separately			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink			
	-	4-202.10	Maintained, installed			2-103.11 B	No Unauthorized Personnal			
18		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		6-202,111/.112 4-802/03.11	Separate Living/Sleeping Quarters			
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS			
18	\neg	4-302.14 4-603.12	Test Kit Provided to Test Senitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	Numb	81 O	f violated provision	s related to foodborne Iliness			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk to	cto	rs and interventions	s. (Red Items M,01,03,07,08)			
22		3-304,14 4-602.11	Wiping Cloths: Clean, Sanitized, Usa Restricted Food Contact Surfaces Clean	Other	Crit	ical Violations	7			
		, M	ahas D. P.	Oil lot	JA.	A a of	Notice of Personal Processed			
spect	or's	Signature 1	whan sonery	Print:	1)	regnan I	prerty			
IC's S	C's Signature: D Connette Fuller					De Volanosto Loullan				
		Date of	The state of the s	Date 8	6	- 461111	1/2/1/1			
ompli	ance	Inspection		Result						



5/1/19
vent Name Hurld Luyman Elementary School Date dashing
39 Wyman Street Page Lot L
In the space below describe all violations checked on front page.
Hand Sink-Hot Ho, soup mper towels
3-bay sink-hbelled - Wint Danoon
Hand sink - next to 3-my - Hot for, somp paper toxe
Prepsink-Cleans in accord remix
all employees- this gloves apron-
14-door fridge C 36°F.
milk Cooler C36 F
2-dow covier C37°F
Walk-in Cooler @38°F, walk-in freezer @-W°F
Flours & Fans Clean
Prep meas Clean + in good repair
Places walls ceilings - Clean an good repair Dry goods Storage - all food labelled lated on sholver
Dry goods Storage - all food labelled I dated lan sholver
not in use possimos stered.
employee nathroun-tot 450, scap, more towers
Servafe-antenerla Fuller-12/15-12/20
trashava in back-



Nama: Touce Micdle School					Date: 10/1/17				
Stance Comment			ust Street				Purpose:		
Addres	8:			Routine					
Teleph	ane:	781-0	937-8266	Type of Operation: Follow Up Grown Complaint G					
Owner	- 1	Quarrar	·			Food	Complaint Investigation	ă	
		P	imme Pinto			rary Food 📮	Other		
Offici	al O	charge (PIC) (tion: Based on an inspection this day, the items marked	below	Ide	entity the violation	in operation or facilities which must		
oe co	ITEC	ted by the date	specified below. This report, when signedby a Board of	Heal	th (I	BOH) member or	its agentconsitiutes an order of the		
			s. Fallure to comply with this notice may result in immedi						
nave	a ric	code	. Your request must be in writing and submitted to the B	OH a	_	code	within 10 days of receipt of this order.		
HEM	_	CODE	FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
				24	12	4-903.11/04.11	Clean Equipment and Utensils Property Store	d	
M	C	590.003 A/B 3-603,11	Person In Charge (PIC), Assigned, Knowledgable Consumer Advisories	25 26		4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
	Ų.	3-803,11	FOOD	20		4502.15	WATER		
	CC	590.004 A/B 3-101.11	Approved Source No Spollage	27	00	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure		
01	c	590.004 J	Labeling of Ingredients, Recalled, Allergen			0.100.11.112	SEWAGE		
	C	3-202.18	Shellstock ID		167		Sewer and Waste Water Disposal		
	С	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13			
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29 30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
	С	3-401.1113	Cooking Temperatures	30	U	5-203.14	TOILET AND HANDWASHING FACILITIES		
	C	3-403.11	Reheating						
03	C	3-501.14	Cooling Hot and Cold Holding		C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	c	3-501.16 3-402.1112	Parasite Destruction/Records Retained		Ť	6-202.14	Toilet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05 06	-	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawed	-		6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage		
UG	-	3-301.13	FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
				33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	-	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
80	С	3-302.11	Separation, Segregation, No Cross Contamination		-	o do minario	INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	25	C	8-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		3-304.12 4-302.11	In Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit	35	10	6-301.1117.113	PHYSICAL FACILITIES		
1	_		PERSONNEL						
44	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36	H	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
11	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded		
	С	2-401.1112 2-304.11	Good Hygenic Practices Clean Ciothes, Heir Restraints	39 40	-	6-304.11 6-305.11	Pressing Room Clean		
13		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		C	7 404 44/00 44	Toxic Items: Original Container, Labeled		
			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Stored Separately		
14		4-202.11	installed			6-501.113/.114	Premises: Maintained, No Unnecessary Artic	les	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mon Sink No Unauthorized Personnel		
	H	4 504 14145	Maintained, installed Dishwashing Facilities: Designed, Maintained,	43		2-103.11 B 6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens		
_		4-301.12	Three Compartment Sink Provided, Drainboards		L	4-903,11	Storage of Linen, Clean Equip., Sing, Serv. A	rticles	
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitzer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	-	
19	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				s related to foodborne lilness . (Red Items M,01,03,07,08)	0	
21		3-304.14	Wiping Cloths: Clean, Santized, Use Restricted	i ran ti	4010	and marketinging	The senior interheater hand		
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	tical Violations			
Inocc	oten el	Signature.	LOOKED DONOLAY	Print	1	moghan	Marh		
пире	AUT 8	(A	TOTAL TOTAL	7:000	1		0) -		
PIC's			C DYNEW	Print O GRACE TINTO					
		Date of e Inspection	N/A HOUSS	Date Resu					
seriors \$1 or	credit Ply	or in reported in							



Establish	Establishment Name Joyce Middle School Date 10/11/17					
Address	55 Locust Street	Page of				
Item No.	In the space below describe all violations checked on front page.					
OK	Pot & Pan Strage Mua-					
OL	MICHWAVE - Clean a warring					
OC_	Ovate gaspom - 3-hay crowd a labelled					
ac	all employees - Hats cloves aprins					
OK	10e machine - Clean 4's coop stored corre	atru-				
OK	Orduce Sink -	0				
OL	Daux-in C. 30°F Flows + tans Clean -					
ot.	Servsafe-grace pinto - 12/12-12/17					
OL	Wave in Freezer C O'F - Flors + fans					
al	by goods area - all tems up off floor	5-				
OL	all canned goods dated					
al	Chemical strage area - aurey froma	re ford-				
a	employee nathroan-the 160, soup, pay	per towels -				
OL	Train area- enclosed outdoors-					
at	MILCODER#10404 #20404 *303	F				
OK	THE NOW (21609-					
OK	KHOPEN WINDS SOLD MADEN	nr				
OK	KHOPEN WIND SINK- TOUTH O, SOUP MUDER	Tourls-				



Name: Jouce Middle School Date: 6/18/18								
Addre	Address: 55 LOCUST Street Purpose:							
	701 027-0301						Routine	
Telepl					od (Follow Up		
Owne	r:	Avany	ork Food Service	Food Service Complaint Retail Food Investigation				
		THE STATE OF	1 K 1 C K S C T T T T T T T T T T T T T T T T T T	_			Investigation Other	
Perso	n In	Charge (PIC)		15	rin	1001	A	
Offic	al (Order for Correct	ction: Based on an inspection this day, the items market	d belov	w id	lentify the violatio	ns in operation or facilities which must	
be co	rre	cted by the date	e specified below. This report, when signedby a Board	of Hea	lth ((BOH) member o	r its agentconsitiutes an order of the	
BOH	to	correct violation	s. Failure to comply with this notice may result in imme	diate s	susp	pension of your p	ermit. If aggreived by this order, you	
			. Your request must be in writing and submitted to the	BOH &	it th	e above address	within 10 days of receipt of this order.	
ITEM		CODE		ITEN	1	CODE		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean	
			D (200) A. (24		4-903.11/04.11	Clean Equipment and Utensils Property Stored	
M	C	590,003 A/B 3-603,11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed	
	0	3-003.11		26	1	4-602.13	No Re-Use of Single Service Articles	
			FOOD				WATER	
	C	590.004 A/B	Approved Source	07	C	5-101.11	Approved Source	
	C	3-101.11	No Spollage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure	
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		-	0 100.17112		
	C	3-202.18	Shellstock ID				SEWAGE	
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11	Food Labeling				PLUMBING	
		3-201.11 F	Safe Food Handling Instructions				FEGMBING	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained	
	_			30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow	
	C	3-401.1113	Cooking Temperatures	-			TOILET AND HANDWASHING FACILITIES	
00	C	3-403,11	Reheating	-	Lo		1	
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	CC	5-203.11	Number, Convenient Location, Restricted Use, Accessible	
	C	3-402.1112	Parasite Destruction/Records Retained	-	10	5-204/05.11 6-202.14		
04	Ÿ	4-301.11	Facilities to Maintain Product Tempertures	32		6-202.14	Toilet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Properly Thawed	1	-	0-301.11-02.11		
				1			REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	00		5-501.1317	Adequate Number, Covered, Vermin Proof	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		Lal			
10	1	3-304.12	In Use Utencile Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	-			PHYSICAL FACILITIES	
			PERSONNEL	20		0.001.44	Floor Constructed Class Cond Bossia	
11	c	590.003 D/E	Personnel with Infections Restricted/Excluded	36	\vdash	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Celling, Attached Equip., Clean	
	C	2-301.12	Proper, Adequate Hand Washing			6-303.11	Adequate Lighting	
12	c	590.004 E	Prevention of Contamination of Hands	- 38	1	8-202.11	Fixtures Shielded	
	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305,11	Dressing Room Clean	
		2-402.11	Hair Restraints				OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS				OTTET OF EIGHTON	
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14	- 11	4-202.11	Food Contact Surfaces: Designed, Maintained,	_	C	7-201.11	Stored Separately	
_	-		Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15	1	4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
	\dashv		Maintained, Installed	100		2-103.11 B	No Unauthorized Personnel	
10		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	Н	6-202.111/.112	Separate Living/Sleeping Quarters	
16	1	4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles	
47		4-204.112/.115	Equipment Thermometers, Pressure Gauge	1	-	4-505.11		
17	- 1	4-302.14	Test Kit Provided to Test Sanitizer	1			HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	
19			Wash, Rinse Water Clean, Proper Temperature				s related to foodborne filness	
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted					
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	tical Violations		
		M	Jakan Indanti		Y	machan	Dalaget 1	
nspec	ar's	Signature:	your suited,	Print	1	1100100	LUNIN	
		M	the Coally to		1	DUK.	and and	
IC's 5		mare.	exem fallely	Printy OKIN pall que No				
		Date of	1/A -miss	Date 8			31	
PORTION	arrica	THE PROPERTY IN	1111 144111	LHGSH				



Establishment Name Joyce Middle School Date 6/18/18				
Address	55 Locust Street	Page of		
item No.	in the space below describe all violations checked on front page.			
	Main KHchen			
OIL	my goods areal-Clean & all Herns	on shelves		
OL	word-in freezer @ 18 F. Flours & Fans	clean.		
OK	Cremical Strage - away from food as	u labelled		
OK	Employee bothroom- tot the CO 110'F Sa	ap propertowels		
	Servisate-Grane Anto- 12/17-12/22			
OK_	Walk-in Cooler @ 41°F Floors & tans	Clean		
OL	All-employees-thats gloves aprins-			
<u>OL</u>	Kitchen hand SINK- Hot HO CHOF STORE			
OK	3-basin Sink- Oran & Working - Owat (
OL_	Floors, Walls, Ceilings-Cleans in good			
OL	not in use poss pans stored of sherving	1		
OK	Prepareas - Clean & in good repair			
OK	mon sink area- away from kitchen			
OL	milk rooter #1040°F #20 40°F #300	5d F		
OX	Mater cooler #1@ 25°F, #2@35°F			
OL	One-time use otensils = stred modes	sup.		
_ X	Hot Hold = Toter tots @1500=	2.5		
OL	Trasparea - outside - onclosed by fer	rang		



Nam	Name: JOUCE MIGOLE SCHOOL Date: 1/05/18								
Addr	Address: 55 Locust Street Purpose:								
	161 /127 824					of Operations	Routine		
	A representation of the second				Type of Operation: Follow Up Gomplaint G				
	wer Aramous						Investigation		
Perso	n In	Charge (PIC)	race Pinto	ler S	npo V	orary Food	Other 🗆		
Offic	lai	Order for Corre	ction: Based on an inspection this day, the Items marked	below	Vib	lentity the violatio	ns in operation or facilities which must		
DO C	orre Lto	ected by the date	e specified below. This report, when signedby a Board on the Failure to comply with this notice may result in immediate.	f Heal	th ((BOH) member o	r Its agentconsitiutes an order of the		
have	a	right to a hearing	g. Your request must be in writing and submitted to the E	OH a	usp t th	ension of your p	ermit. It aggreived by this order, you within 10 days of receipt of this order		
ITEM		CODE		ITEM		CODE	To days of recoipt of this order.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
-	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903,11/04,11 4-904,11	Clean Equipment and Utensils Properly Stored Single Service Articles Stored, Dispensed		
М	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
	C		No Spoilage	\	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shelletock ID				SEWAGE		
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling				PLUMBING		
	_	3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and Maintained		
	1	2 1	FOOD PROTECTION, TIME & TEMP, CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Cooking Temperatures		-		TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11 3-501.14	Reheating Cooling	_	C	5-203.11	Number, Convenient		
	С	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible		
04	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Property Thawed		-	0 001.11-02.11	REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION						
07	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.118	Adequate Number, Covered, Vermin Proof Clean		
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
09	C	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11			
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
40	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices	39		6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
	_	2-402.11	Hair Restrainta				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	44	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately		
_	H		Installed Non-Food Contact Surfaces: Designed,	40		6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
17			Equipment Thermometers, Pressure Gauge		-	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	45 Numb	C	3-801.11	Food Restrictions and Food Preparation		
20	С	4-501.112/114					s related to foodborne illness s. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted						
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	Ical Violations			
зрес	lor's	Signature:	LOMOUN PERSON	Print	r	nannan	Momenty		
			W. ETICA		1	7/1/	0-/11		
'IC's S		Date of	Dem Jalladin	Print & Kim Dalladino					
		e Inspection	TA -00SSI	Date & Result]		
	_				_				



Establishm	Perit Name Toyce Middle School Date 11/05/18
Address	55 Locust Street Page Lot 1
Item No.	in the space below describe all violations checked on front page.
OK	Walk-infreezer a DoF
OK	Dry Goods area- are Hems dated a msherving
OL	Chemical Storage - on shelves labelled curry from fond
OK	milk Moder * 1 @ 38°F + 2 @ 34°F * 30° 39°F
OL	MILK 100/cr # 1 @ 38°F + 2 @ 34°F * 30° 39°F
OL	Hot hold 130°F
OL	Walk-In Cooler @ 37°F Floors, & Fans Clean
OL	Employees-Hats, glove, aprons-
OL	prepsint aren-dean-
OK	ice machine 4. stage -
OL	Kitchen mmd Sink @ 14 F Soap a paper towels-
OK	3-my labelled + Olean- Qun+ @ 2000pm
OK	au owner arains - 7/13/18-
OL	au not in-use possiparis bows-stored-
OL	One-time use utensils - au handles up-
OL	All floors, walls reilings-clean & In good repair Servsafe-Grace Pinto - 12/17-12/22-
OL	Verisate-Grace Pinto = 12/17-12/12/12



Nam	Name: Jayce Middle School Date: 429/19									
	Address: 55 LOCUST Street Purpose:									
	NI.		937 - 8200	Routine						
1 eleg	A				Type of Operation: Follow Up Gomplaint Gomplaint					
Owne	owner: Avamark			Retail Food Investigation						
Perso	n In	Charge (PIC)	avace finto	Ter	mpo	orary Food	Othor D			
Offic	ial (Order for Correc	tion: Based on an inspection this day, the items marked	belor	wid	entify the violation	is in operation or facilities which must			
pe c	orre	ected by the date	e specified below. This report, when signedby a Board o	f Heal	lth (BOH) member or	its agentconsitiutes an order of the			
have	OIL	correct violation	is. Failure to comply with this notice may result in immed g. Your request must be in writing and submitted to the I	diate e	usp	ension of your pe	emit. If aggreived by this order, you			
ITEN	T	CODE	. Tour request must be in writing and submitted to the t	ITEM		CODE	within 10 days of receipt of this order.			
-			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean			
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903,11/04.11	Clean Equipment and Utensils Properly Stored			
М	C	3-603,11	Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles			
	-		FOOD				WATER			
	С	590,004 A/B	Approved Source	-	С	5 404 44	Approved Source			
	C	3-101.11	No Spoilage	27	C	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C	590.004 J	Labeling of Ingradients, Recalled, Allergen				SEWAGE			
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02	Ť	3-602.11	Food Labeling	20	10	5-402.13				
UZ		3-201.11 F	Sale Food Handling Instructions		_		PLUMBING			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11	Installed and Maintained Cross Connection,Back Siphonage,BackFlow			
	C	3-401.1113	Cooking Temperatures	30	10	5-203.14	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	1						
03	C	3-501.14 3-501.16	Cooking Hat and Cold Holding	31	00	5-203.11	Number, Convenient Location, Restricted Use, Accessible			
	C	3-402.1112	Parasite Destruction/Records Retained		Ĭ	5-204/05.11 6-202.14	Toilet Enclosed, Self-Closing Doors			
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Foxures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
08		3-501.13	PHF's Property Thawad			7	REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	-		E 501 40 47				
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean			
08			Food Protection: Storage, Display, Transportation	34	ΙĪ	5-501.111/.115	Outside Storage Area Clean			
-	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL			
09	Н		Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
10			Food Dispensing Utanciis Provided for Self-Service Unit	- 50		0-301.1117.113				
			PERSONNEL				PHYSICAL FACILITIES			
11	С	590,003 D/E	Personnel with Infections Restricted/Excluded	36	\vdash	6-201.11	Floors, Constructed, Clean, Good Repair			
-11	C	2-301.12	Proper, Adequate Hand Washing	37	\vdash	6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting			
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded			
	С	2-401.1112	Good Hygenic Practices	39			Rooms and Equipment Vented			
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean			
		2-402.11	Hair Restraints			8 1	OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS		C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202,11	Food Contact Surfaces: Designed, Maintained,	41	C	7-201.11	Stored Separately			
	\Box		Installed				Premises: Maintained, No Unnecessary Articles			
15			Non-Food Contact Surfaces: Designed, Maintained, Installed	42	1		Mop Sink No Unsuthorized Personnel			
			Dishwashing Facilities: Designed, Maintained,	43			Separate Living/Sleeping Quarters			
16			Installed, Operated	44			Cleaning and Storage of Soiled Linens			
			Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17	1		Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Scaked	45	C	0.004.44	Food Restrictions and Food Preparation			
19			Wash, Rinse Water Clean, Proper Temperature				related to foodborne illness			
20	С		Properly Sanitized w/Chemical or 180 F Water				(Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths; Clean, Sanitized, Use Restricted							
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	cal Violations				
2000	lade.	Slandbur M	mhon Done in	NATION AND ADDRESS OF THE PARTY.	n	nahan	May be			
пврес	iors	Signature:	my wy y property	Print:	11	while	the way			
IC's	Signa	iture: VO	ale of the	Print:	1	- GRACE	VINTO			
		Date of	111. 00000	Date 8		1-0				
Compl	ance	Inspection //	N/A- (US)	Result	_					



Establishm	ent Name Joyce middle school	Date 4 29 19
Address	55 Locust Street	Page of
Item No.	In the space below describe all violations checked on front page.	
OL	3-bay labelled and clean- Oint @ 200	noom
OL	prepioneas clean a in and remis	
OL	au not -in-use pots partidisher- store	ol:
OL	Hand Sink Next to 3 try - Hot Ho society	
OL	Ice magnine clean & scarp stored -	
OK	Walk- In Moter @ 37 F. Flours & fans ch	can
OK	Wall-in freczer@7°F, Floors + fans Clear	
OL	Dry goods storage area- are Hems labelled	
OK_	emplace methroom that the sap paper to	vels
OK	Chemical Strage, near bathroun-libelier	L + Stored
OL_	Allemployees-Hats gloves, aprins	
OK	Flours, walls, deilings - Okan't in good re	
OL	Milk Moder #1@ 37 F #20 37 F #30 39	F
<u>OL</u>	all one-time-use Hensils handles up.	
OL OL	Hot hold C143°F.	
OL	Trash area in back Clean-	
0/	Servsafe-Grace Pinto-12/17-12/22	
		
*		



Name	Name: Kennedy Middle School Date: 9/2017								
Addre		34 Mx	idle Street				Purpose:		
Teleo	Telephone: 781-937-8030				Type of Operation: Routine Follow Up				
		aramar		Food Service Complaint					
Owne	_					Food Crary Food C	Investigation		
Perso	n In	Charge (PIC)	vall lenthe	150	T h	MI			
OTH	181	Order for Correc	tion: Based on an inspection this day, the items marked e specified below. This report, when signedby a Board o	belov	v id	lentify the violation	in operation or facilities which must		
BOH	to	correct violation	is. Failure to comply with this notice may result in immed	i nea liate s	นา (นา	cension of your pa	ermit. If aggreived by this order, you		
have	ar	ight to a hearing	g. Your request must be in writing and submitted to the E	вон а	t th	e above address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM	1	CODE			
			FOOD PROTECTION MANAGEMENT	23	+	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Property Stored		
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	\vdash	4-904.11	Single Service Articles Stored, Dispensed		
	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11 590.004 J	No Spollage Labeling of Ingredients, Recalled, Allergen		С	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	3-202,18	Shellstock ID	1			SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING		
	_	3-201.11 P		29		5-201/02.11	Installed and Maintained		
74	_		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	0 0	3-401.1113 3-403.11	Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	-	C	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	31	c	5-204/05.11	Location, Restricted Use, Accessible		
0.4	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Property Thawed			D-001.11-02.11	REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean		
	Ť	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
80	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	6-501,111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	33	14	0-301,1117,113	PHYSICAL FACILITIES		
	-		PERSONNEL			1 % :			
11	C	590.003 D/E	Personnel with Infectiona Restricted/Excluded	36	Н	6-201.11	Floors, Constructed, Clean, Good Repair		
	C	2-301.12	Proper, Adequate Hand Washing			6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting		
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
			Food Control Sudagen Designed Maletained	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled Stored Separately		
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			7-201,11 6-501,113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
			Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	01.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	-	6-202.111/.112 4-802/03.11	Separate Living/Sieeping Quarters Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	the latest designation of the latest designa			s related to foodborne illness		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)		
21		3-304.14 4-602.11	Wiping Cloths: Clean, Sanitized, Use Restricted	O.L -	دادن	tioni Melatiana			
~		4-002.11	Food Contact Surfaces Clean	Other	Oni	tical Violations			
парес	lor's	Signature:	UNIVER STREET	Print	1)	regnan	sporer of		
// 20 Te	1010			01219					
IC's S		Date of	VII.	Print Oato 8	-	1	LX		
		e Inspection	VIA 11195.	Date &	1	1/1/	V. /		



Establishment Name Kennedy Middle School Date 9/26/17				
Address	34 Middle Street Page Lot 1			
Item No.	In the space below describe all violations checked on front page.			
	Main Kitchen			
OL	Walk-In Cooker C. 3/0°F			
OK	mopsink area - clean & away from food-			
OL	Drigonds area-author upoff Places-			
OK	microuvave-clean a warring			
OK	Handsink - Hotto, soup paper Towels-			
OK	10e machine & scoop stired-			
OK	preparea- Chanake surface in and repair			
OK	Walk-Infreezer Clof			
OK	3-hus-labelled- arite Jaspan.			
OK	allowners drains - 7/6/17			
OL	au employers- Hats gloves aprens-			
OL	Floors walls ceilings - clean & in good repair			
OL	MIL (100)ex #1 @ 38 F #2@ 32 F			
OL	Servate- Erraco Centino-216-2121-			
OK	Trashanea-back-Clean-			



			A								
Name: Kennedy Middle School Date: (0/19/18							Data: (0/19/18				
Addre		24 m	riddle Street				Purpose:				
Addre						Routine					
Telep	hon	0: 701-	937-8232 x 5			of Operation:	Follow Up 🔲 Complaint 🖂				
Owne	ero.	Aramo	irk Food Service								
		2 11 011 3 10		Ter	mpe	orary Food	Other				
Perso	n In	Charge (PIC)	ction: Based on an inspection this day, the Items mark		ch	1001 I					
Dille ho o	iai i	oted by the det	ction: based on an inspection this day, the items mark	ed belo	W IC	lentify the violatio	in operation or facilities which must				
BOH	ito	correct violation	e specified below. This report, when signedby a Board as. Failure to comply with this notice may result in imm	or Hea	ion I	(BOH) member o	r its agenticonstitutes an order of the				
have	ar	ight to a hearing	g. Your request must be in writing and submitted to th	e BOH	at th	e ahove address	within 10 days of receipt of this order				
ITEM		CODE		ITEN		CODE	I days or receipt of this order.				
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean				
	To	500 000 4 5		24	1	4-903.11/04.11	Clean Equipment and Utensils Properly Stored				
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed				
	10	0.000.11	FOOD	20	-	4-302.13	No Re-Use of Single Service Articles				
2.2						2	WATER				
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source				
01	C	3-101.11 590.004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen		C	5-103.1112	Hot & Cold Running Water, Under Pressure				
01	C	3-202.18	Shellstock ID				SEWAGE				
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal				
02		3-602.11	Food Labeling				PLUMBING				
_	_	3-201.11 F	Safe Food Handling Instructions	29	T	5-201/02_11	Installed and Maintained				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow				
	C	3-401.1113	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES				
on	C	3-403.11	Reheating		10						
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	l.c	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible				
	C	3-402.1112	Parasite Destruction/Records Retained		Ĭ	6-202.14	Tollet Enclosed, Self-Closing Doors				
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair				
05	-	4-302.12	Food Thermometers Provided		\perp	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage				
06	_	3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL				
			FOOD PROTECTION FROM CONTAMINATION	- 00		5-501.1317	Adequate Number, Covered, Vermin Proof				
07	С	3-308.14	No Reuse of PHF's or Unwrapped Foods	33	L	5-501.116	Clean				
08	С	3-305-07,11 3-302,11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean				
09	-	3-302.11 3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-			INSECT, RODENT, ANIMAL CONTROL				
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings				
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES				
			PERSONNEL	36	÷	6-201.11	Floor Constructed Class Cond Boards				
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	-	6-201.11	Floors, Constructed, Clean, Good Repair Walls, Celling, Attached Egulp., Clean				
	С	2-301.12	Proper, Adequate Hand Washing	38	П	6-303.11	Adequate Lighting				
12	C	590.004 E	Prevention of Contamination of Hands		_	6-202.11	Fixtures Shleided				
4.0	С	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40		6-304.11 6-305.11	Rooms and Equipment Vented				
13	1	2-402.11	Hair Restraints	40	_	0~305.11	Dressing Room Clean				
(1) (5)			EQUIPMENT AND UTENSILS				OTHER OPERATIONS				
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled				
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	_	C	7-201.11 6-501.113/.114	Stored Separately Premises: Maintained, No Unnecessary Articles				
15		4.202.10	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Slnk				
15		4-202.18	Maintained, Installed			2-103.11 B	No Unauthorized Personnel				
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	_	6-202.111/_112	Separate Living/Steeping Quarters				
16	- 6	4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles				
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		_	4-303.11					
		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS				
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	-		Food Restrictions and Food Preparation				
20	Ç	4-501.18-,110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water			,	s related to foodborne illness s. (Red Items M,01,03,07,08)				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	lian II	1616	s and interventions	r (rise tonis injuriosjorios)				
22		4-802.11	Food Contact Surfaces Clean	Other	Cri	ical Violations					
		$\sim \Omega$	pahan Maria		1	nonhain	Xahart.				
nspec	tor's	Signature	entimitin head	Print 11 (MANY) DIPTY							
PIC's S	Sian	ature: 0	0 -	Print: Pr							
		Date of	MA Mass	Date		NOT !	7				
ompl	ano	e Inspection	MA - MUSS	Resut							



Establishment Name Kennedy middle school Date Le/19/18				
Address	34 midale Street Page 1 of 1			
Item No.	In the space below describe all violations checked on front page.			
	Main Kitchen			
OK	Employees- Hats gloves appois			
OY.	Ice machine - clean a scoop stored			
OK	Prep arens - clean + in good repair			
OL	3-brus - labelled & working - Quat C. 300 ppm			
OK	au owners drains - 7Hol17 - 15 gallons			
ar_	Freezer @ 260°F all food up off flours Fans clean			
OL	Floors walls ceilings - Clean & in good repair			
OK	MILL COOLER (237°F) *2 @ 35°F - *30 40°F			
OL	Watt-in Cooler@ 35'F			
OX	Dry Strage area- all Hems up off Floors -			
OL	mos sink area - all Hems up off floors - Chairs			
	labelled			
OY	Dry goods in back- not in use pots + bans- all on			
	Sholving -			
OL	Trash area - Outside + Clean -			
OK	Servsafe-Grane Lentini - 2/16-2/21			
OL	MICHOWAVE-Clean & Working			
CIL	Hand Sink-totitto Clior, Stap, & paper towels-			
	- 0 C			



Name	Name: Kennedy Middle School Date: 1/28/18								
	Address: 34 mtddle Street Purpose:								
Telec	Telephone: 781-937-8232 X5				Routine				
	Account to a Count				Type of Operation: Follow Up Complaint				
Owne	Γ	ZIKULY		T			Investigation 🔾		
Perso	n In	Charge (PIC)	NOCE UNTINE.	S		orary Food	Other 🗆		
Offic	lal I	Order for Corre	ction: Based on an inspection this day, the items marked	belo	w ic	lentify the violation	in operation or facilities which must		
BOH	to	correct violation	e specified below. This report, when signedby a Board or is. Failure to comply with this notice may result in immediate.	T Hea liste d	ith Bus	(BOH) member o	r its agentconsitiutes an order of the		
have	aı	ight to a hearing	g. Your request must be in writing and submitted to the E	3OH a	et th	e above address	within 10 days of receipt of this order.		
ITEM	_	CODE		ITEN		CODE			
			FOOD PROTECTION MANAGEMENT	23	+	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean		
М	C	590.003 A/B	Person in Charge (PIC), Asalgned, Knowledgable	25	†	4-904.11	Clean Equipment and Utensils Property Stored Single Service Articles Stored, Dispensed		
_	C	3-603.11	Consumer Advisorles	26	L	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11	No Spoilage Labeling of Ingredients, Recalled, Allergen		c	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J 3-202.18	Shellstock ID	-			SEWAGE		
	С	3-203 12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11 3-201.11 F	Food Labeling				PLUMBING		
	-	3-201.11 F	Safe Food Handling Instructions	29	-	5-201/02.11	Installed and Maintained		
	,		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.11·.13 3-403.11	Cooking Temperatures Reheating			-	TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11	Cooling	-	C	5-203.11	Number, Convenient		
	С	3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible		
0.4	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112	Fixtures Clean, Good Repair		
06		3-501.13	PHF's Property Thawed		_	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
	5		FOOD PROTECTION FROM CONTAMINATION		_		REFUSE DISPOSAL		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof		
	Ü	3-305-07.11	Food Protection: Storage, Display, Transportation	34	Н	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
80	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	-	3-301,11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	ne	С				
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	U	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
	-		PERSONNEL				PHYSICAL FACILITIES		
11	С	590,003 D/E	Personnel with Infections Restricted/Excluded	36	Н	6-201.11	Floors, Constructed, Clean, Good Repair		
-	C	2-301.12	Proper, Adequate Hand Washing	37	\vdash	6-201,11 8-303,11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
_	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothas, Hair Restraints Hair Restraints	40	L.I	6-305,11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
-	-1			41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	-	С	7-201.11 6-501.113/.114	Stored Separately Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	-		Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	\vdash	6-202.111/.112	Separate Living/Sleeping Quarters		
.0		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing. Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
10	-	4-302.14 4-603.12	Test Kit Provided to Test Sanifizer Pre-Flushed, Scraped, Soaked		61				
18			A CONTRACTOR OF THE PARTY OF TH	45 Numb	C	3-801.11	Food Restrictions and Food Preparation a related to foodborne Illness		
20	C	4-501.112/114	CONTRACTOR OF THE PROPERTY OF				(Red Items M,01,03,07,08)		
21	_		Wiping Cloths: Clean, Sanitized, Use Restricted		22011				
22	-1	4-602.11	Food Centact Surfaces Clean	Other	Criti	cal Violations	اللا اللا		
nspec	spector's Signature: / Claran Al Holisa			Print: Meghan Donerty					
Pic's Signature:				mal D' Mell J					
		Date U H)	1 Inca	Print Date &					
		Inspection //	W - 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Date q Result					



Establishn	Hennedy middle school	Date //28/18
Address	34 middle Street	Pageof/_
Item No.	in the space below describe all violations checked on front page.	
OK	Way- in @ 37'F	
OK	Dry Storage area- Broken war in arer	À
OL	mop sink area-clean a away from Fred.	
OL	Day Strage area- au Cans dated au H	tems off flow.
O'L	Trach area - Clean & Covered	
OK	MILL COOLER # 10 34.5 # 2034. F # 303	F. #4C
OK	Servale-Grace lentine-2/15-2/20	
OL_	employees Hats, aprim, glives	*
OK	Floor walls rellings - Clean + in good	repair
0/	Ham SINK next to ice michine -	
OK_	Ice machine & scorp-	
Or_	War In freezer @ 16°F	
OC	3-bay- Johelled a clean- Ovat @2000gg	m-
OK	Hot hold papara Ohieren C. 125°F	
a	all preparear-clean & in good repair	



Name: Kennedy middle School						Date: 5 1 19			
Addre	Address: 34 Middle Street Purpose:								
	Telephone: 781-937-8033 x 5				20.0	of Operation:	Routine Follow Up		
Owne	Acron a de				Food Service Complaint				
	_		arace lentine	_		rary Food C			
Offic	al (Order for Correct	ction: Based on an inspection this day, the items marked	d belov	v id	entify the violation	operation or facilities which must		
be co	orre	cted by the date	e specified below. This report, when signedby a Board of	of Hea	th (BOH) member or	Its agentconsitiutes an order of the		
BOH	to o	correct violation	ns. Failure to comply with this notice may result in imme	diate s	usp	ension of your pe	armit. If aggreived by this order, you		
ITEM		CODE	g. Your request must be in writing and submitted to the	ITEN		CODE CODE	within 10 days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23	1	4-602.13	Non-Food Contact Surfaces Clean		
		500 000 4 70		24	L	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
M	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
_			FOOD			7 002.70	WATER		
	C	590.004 A/B	Approved Source	-	TC	F 404 44			
	C	3-101.11	No Spoilage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Altergen				SEWAGE		
	C	3-202,18 3-203,12	Shellstock ID Tags & Records	28	С	5-402.13	Sewer and Waste Water Disposal		
02	Ť	3-602.11	Food Labeling	20	10	5-402.13			
ŲZ		3-201.11 F	Safe Food Handling Instructions		_		PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
	С	3-401.1113	Cooking Temperatures	30	0	5-203.14			
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C, C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	C	3-402.11- 12	Parasite Destruction/Records Retained		Ť	6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05	\vdash	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawed	-	_	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
90		3-301.13	FOOD PROTECTION FROM CONTAMINATION	1			REFUSE DISPOSAL		
				33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	H	5-501.116 6-501.111/.115	Clean Outside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination	1 57		5-301.1117.113	INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-	6				
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
			PERSONNEL				PHYSICAL FACILITIES		
11	c	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair		
	C	2-301.12	Proper, Adequate Hand Washing	37		6-201.11 6-303.11	Walls, Celling, Attached Equip., Clean Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	- 38	Ш	6-202.11	Fixtures Shielded		
-10	С	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39	-	6-304.11 6-305.11	Rooms and Equipment Vanted		
13		2-402.11	Hair Restraints	40		0-303.11	OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS						
47			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic flems: Original Container, Labeled Stored Separately		
14		4-202.11	Installed		Ħ	6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	-		Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43	Н	2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sieeping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards		Ш	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne illness		
20	C	4-501.112/114 3-304.14	Properly Sanitized w/Chemical or 180 F Water Wiping Cloths: Clean, Sanitized, Use Restricted	risk fa	CIO	rs and interventions	. (Red Items M,01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violations			
		M	Johan Mahalas	1750	n	n mhan	Asharbi		
nspec	nspector's Signature: 11 (4) (4) (4)			Print: // CUMU DOTOTAL					
PIC's !	IC's Signature: Q			Print: O Street Loss to					
Sched	uled	Date of C	N/A - OCC	Date 8	L	The state of the s	0		
Jompl	land	e Inspection	11/1 11/2	Result	-				



Establishm	erit Name Kennedy middle school	Date 5 1 19
Address	34 Middle Street	Page of
Item No.	In the space below describe all violations checked on front page.	
OL	Servate-Grace lentine-2/16-2/21	
OK.	Walk-in conter @ 39°F Flars & Fans Clea	in
OK	Dry goods area- all food labelled Idate	dlan shelves
OL	MOD SINK area- Clean lawry from for	L
OL	Hand sink near ice manine - tot the somp	paper towers
OL_	Ice machine & scrip-clean a stored-	
Ok_	3- My Sink labelled - Qurit @2000 ppm	
OL	wall-in-freezer @-5°F, Florisa Fans Ch	an
OK	all employers-Hats gloves, aprins-	
<u>OL</u>	MILK Cooler #1034F, #20 34F, #30 32F	
OK	Floors, walls ceilings - Clean & in good	repair
OK	Trash anea outside clean lias closed.	
OK.	Prepareas-clean a in good repair	
OK	all not-in-use pots pains stored properly	f -
	*	
- 11		
, vi		
		•



	_							
Name: Un Scott Elementary							Date: 46017	
Address: 80 Flm Strolt Purpose:								
Talan	elephone: 781-937-8039					of Operations	Routine	
		nvan	15 1 0000-1			of Operation: Service	Follow Up Complaint	
Owne	r:	aun	KUK.			Food	Investigation	
Perso	n In	Charge (PIC)	naget Oliviera		/ V	Prary Food	Other	
Offic	al (Order for Correc	ction: Based on an inspection this day, the items market	ed beloi	v Id	effily the violation	hs in operation or facilities which must	
BOH	to (correct violation	e specified below. This report, when signedby a Board as. Fallure to comply with this notice may result in imme	BeH 10 adiata s	iun (Her	BOH) member o	r its agentconstitutes an order of the	
have	ar	ight to a hearing	g. Your request must be in writing and submitted to the	вона	t th	e above address	within 10 days of receipt of this order.	
ITEM		CODE		ITEM		CODE		
			FOOD PROTECTION MANAGEMENT	23	-	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensilis Property Stored	
М	С	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed	
	C	3-603.11	Consumer Advisories	28	L	4-502.13	No Re-Use of Single Service Articles	
			FOOD				WATER	
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source	
01	C	3-101.11 590.004 J	No Spollage Labeling of Ingredients, Recalled, Allergen	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	Shellstock ID			-	SEWAGE	
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained	
_	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow	
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES	
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient	
	C	3-501.16 3-402.11-,12	Hot and Cold Holding Parasite Destruction/Records Retained	-	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors	
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
05	4	4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage	
06 3-501.13		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL	
	_		FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof	
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods		Ш	5-501.116	Clean	
80	С	3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	_	5-501.111/.115	Outside Storage Area Clean	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL	
10		3-304.12 4-302.11	In Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit		35 C 6-501.111/.115		Insects, Rodents, Animals, Outer Openings	
		4 000.11	PERSONNEL				PHYSICAL FACILITIES	
44	61	500 000 D/F	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair	
11	C	590.003 D/E 2-301.12	Proper, Adequate Hand Washing	37	Н	6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting	
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded	
	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented	
13	1	2-304.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean	
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS	
	1		Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately	
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
-	\dashv	4 504 44145	Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43		2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sieeping Quarters	
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens	
	4	4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204,112/.115 4-302,14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer	-			HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne illness	
20	C	4-501.112/114 3-304.14	Properly Sanitized w/Chemical or 180 F Water Wiping Cloths; Clean, Sanitized, Use Restricted	risk fa	cto	rs and interventions	s. (Red Items M,01,03,07,08)	
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violations		
spec	or's	Signature M	Jeghan Doherby	Print Meghan Doherry				
IC's S	ion:	dura ()	The state of the s	Print O Bridget of Viveing				
chedi	led	Date of A	114:000		Date &			
ompli	ance	Inspection /	1/4-1255	Result		30.0		



Establishm	ent Name Linscott Elementary Date 9/26/17
Address	Ele Elm Streot Pege Loi L
item No.	in the space below describe all violations checked on front page.
OK	Q-docr freezer@ 24°F
OK	a-dow Fridge P.37°F
OIL	2-bay labelled - Quat Coasson.
OL	Servisate-Bridget Oliverra-8/17-8/22
OK	Hardsink-Hot-Ho, soap papertones-
OL	tob holde Korf
OK	Emplyee bythman-Hot H.O. Soap paper touch
OK	mp sink area-Clean a away from Ford-
OK	Dri grads area-
OK	Floors Walls Deilings - Overno in good repair
OŁ	Milk Choler @38°F.
OK	an one time use usensils-all ind. Wrapped
OL	employees-Hats, gieves, aprins
OK	Trash anea- clear outdows-
	/
	,



Linsoph Telemantoni Cohool							1 1010		
Name	: <u>L</u>	-IDSCUI	t Elementary School			Date: 0/14/18			
and the	Qua Elma Street								
Addre							Purpose:		
Telepi	hone	· 781-	937-8239	Tom		of Operation:	Routine S		
TOTOD	TOTAL				Type of Operation: Follow Up Gomplaint Gomplaint Investigation				
Owne	Г.	rama	irk Food Services				Investigation		
	_					CONTRACTOR OF THE PROPERTY OF THE PARTY OF T	Other		
Perso	n In	Charge (PIC)		50	h	iool I	7 00.01		
Offic	al (Order for Correc	ction: Based on an inspection this day, the items mark	ed belov	v'id	lentify the violation	in operation or facilities which must		
be o	эпе	cted by the date	e specified below. This report, when signedby a Board	of Heal	th ((BOH) member o	r its agentconsitiutes an order of the		
BOH	to	correct violation	s. Failure to comply with this notice may result in imm	ediate s	usc	pension of your p	ermit. If aggreived by this order, you		
have	ar	ight to a hearing	q. Your request must be in writing and submitted to the	BOH	t th	e above address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM		CODE			
	_		FOOD PROTECTION MANAGEMENT	23	T	4-802.13	Non-Food Contact Surfaces Clean		
			FOOD PAOTECTION MANAGEMENT	24	1	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	+	4-904.11	Single Service Articles Stored, Dispensed		
IVI	C	3-603.11	Consumer Advisorles	26	T	4-502.13	No Re-Use of Single Service Articles		
	_		FOOD						
			1000				WATER		
	C	590.004 A/B	Approved Source	27	C		Approved Source		
	C	3-101.11	No Spoilage		C	5-103,1112	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	1.0			SEWAGE		
	C	3-202.18	Shellstock ID						
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602,11	Food Labeling	13			PLUMBING		
		3-201.11 F	Safe Food Handling Instructions	ctions					
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	-	5-201/02.11	Installed and Maintained		
		0.404.44.40	Page of the control o	30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	C	3-401.1113	Cooking Temperatures	_			TOILET AND HANDWASHING FACILITIES		
00	C	3-403.11	Reheating Cooling		10		Number, Convenient		
03	C	3-501.14 3-501.16	Hot and Cold Holding	31	00	5-203.11			
	C	3-402.1112	Parasite Destruction/Records Retained		-	5-204/05.11	Location, Restricted Use, Accessible		
04	-	4-301.11	Facilities to Maintain Product Tempertures			6-202.14	Toilet Enclosed, Self-Closing Doors		
05		4-302.12	Food Thermometers Provided	32		6-501.1112	Fixtures Clean, Good Repair		
06		3-501.13	PHF's Property Thawed	_	-	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
00	-	0.301.10					REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean		
		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
80	c	3-302.11	Separation, Segregation, No Cross Contamination			0 00 11111110			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit		_		PHYSICAL FACILITIES		
	71-		PERSONNEL				PHTSICAL PACILITIES		
			LIBORNEL	38		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	36		6-202.11	Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13	1	2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		-				
				41	C	7-101,11/02,11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,		C	7-201.11	Stored Separately		
			Installed	_		6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	-		Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
	Ы	4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	-	6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-301.12	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
_		4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge	-	_	4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles		
17		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature		-		ns related to foodborne lilness		
20	С		Properly Sanitized w/Chemical or 180 F Water		s. (Red Items M,01,03,07,08)				
21	Ť	3-304.14	Wiping Cloths: Clean, Santized, Use Restricted	11/5% 12	St. (Fried Trailing Mi) Of Judy Judy				
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	tical Violations	<u>(2)</u>		
		100	0 0	Sindi	- III	t totaliona	X / /		
nsnes	torte	Signature:	MAN DON CLOA	Delet	1	nonhow	Morni		
, appec	un d		The fact of the same of the sa	rint:	1.1	in Chica	LUI KON IV		
PIC's S	Zimeri.	atura: XX ()	IL Pr	Print O'CAROLIN (FOAKEY					
		Date of	Til	Date 8	-	- CHICOL	THE HELICA		
		e Inspection	N/A - DOSS	Result					
- A - A - A - F - B - A - A - A - A - A - A - A - A - A	ORL ESS.			Integral					



Establishn	ment Name Linscott Elementary School Date 6/10	7/18
Address	86 Elm Street Page 1 of	
Item No.	in the space below describe all violations checked on front page.	
	Noin KHChen	
OL	2-down fridge (3107	
OV.	2-docr Preczer @ 10%	
OL	a- mes sink-clean labelled, & working	
OK	Hothold C141'F	
OK	Any goods area - au food up off flours on shelvin	9
OL	Servsafe-Bridget Oliveira-8/17-8/22	
OK	mod sink - that it o CIII'F Soop a preper towels -	
Or	mon sink area- clean + away from tond-	
OK	Chemical stractor - all Chems Inbelled.	
Ok	Prep areas clean & in good repair	
OK.	Kitchen employees that alves aprins-	2-72 121
OiL Oll_	milk cooler@ 39:F	V WALL
OL	all me-time use wensils - all pre-pocracied	
OIL	Floor, wans & Ceilings - Clean angood remin	
O'L	Trash (400 - Outside - clean- has closed	
1		



Name: LIDSCOT Elementary School Date:///28/18									
Addr	Address: & Elm Street								
761 027 0320						Routine 🖫			
Telep	shon	7.50		Type of Operation: Follow Up Complaint					
Owne	ar.	Avama	rk Etem Food Service		-		Complaint Investigation		
Dame	on In	11	Widness Alicellan	Ter	npo	orary Food) Other		
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items marked	d beloi	N id	entify the violation	in operation or facilities which must		
pa c	orre	ected by the dat	e specified below. This report, when signedby a Board o	of Hea	Ith (BOH) member or	rits agentonsitiutes an order of the		
BOL	1 to	correct violation	is. Failure to comply with this notice may result in immed	diate s	usc	ension of your pe	ermit. If aggreived by this order, you		
have	a	right to a hearin	g. Your request must be in writing and submitted to the I	BOH a	it th	e above address	within 10 days of receipt of this order.		
ITEM	Ц_	CODE		ITEM	1	CODE			
			FOOD PROTECTION MANAGEMENT	23	+	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored		
М	C		Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisories	28		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
-	C	590.004 A/B	Approved Source	27	Tc	5-101.11	Approved Source		
	C		No Spoilage	- 21	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen Shellstock ID	-		7)	SEWAGE		
	C	3-202.18	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling	20	ľ	5-412.13			
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained		
	Ic	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	С	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	J.,	C	5-204/05.11	Location, Restricted Use, Accessible		
04	С	3-402.1112	Parasite Destruction/Records Retained	-		6-202.14	Toilet Enclosed, Self-Closing Doors		
04	1	4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112	Fixtures Clean, Good Repair		
06		3-501.13	PHF's Properly Thawed		_	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
				33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-308.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods	_		5-501.116	Clean		
80	c	3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	Ш	5-501.111/.115	Outside Storage Area Clean		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utenciis Property Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	20		0.004.44	Simo o total Olive Co. 15		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36	\vdash	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
	С	2-301.12	Proper, Adequate Hand Washing			6-303.11	Adequate Lighting		
12	C	590,004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
-	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
-		2-402.11	Hair Restraints	1			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	14	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately		
	\square		Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15			Non-Food Contact Surfaces: Designed,	42	1	5-203.13	Mop Sink		
			Maintained, Installed Dishwashing Facilities: Designed, Maintained.	43	-	2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated			4-802/03.11	Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17			Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
40		4-302.14	Test Kit Provided to Test Sanitizer	<u> </u>	-				
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	_	C	3-801.11	Food Restrictions and Food Preparation		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk to	er o	s and interventions	s related to foodborne illness . (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	1	-191	- arrantmer entroying	The result into the state of		
22		4-602.11	Food Cantact Surfaces Clean	Other	Crit	cal Violations			
I I TO OCK	CUP!	(///	Ded Major 1 De 11.	570.00	n	ampain	Shappl		
1spec	spector's Signature.			Print: 11 UA CAR LONG VOV					
IC's S	C's Signature)				Print OCAROCYN BEARY				
		Dale of	15 11000	Date &	-	e just			
	empliance inspection // A // ()				Result				



Establishm	nent Name Linscott Elementary School D	ate 11/28/18
Address		age of
Item No.	in the space below describe all violations checked on front page.	
OK	Stand up fryge 0.35F Freezer 0-5F	
OL	HOL MIG @ 135°F	
OK	Servsafe-Bridget Oilveira - 8/17-8/22	
OK	Hand Sink- Hot HOC 1187, scape or mer tore	5-
_OL	Hand Sink-tot Hoc 1187, soop a per tore Dry strage area-all form off flors, all grans	antea-
OK	THE DO STELL WILL - CHURCH THUM TOUS -	
ac_	employees-Hats aprins, gloves	
OK	2- Day- abelled & Cloan Quate 200 por	
OL_	Floors, walls cellings-cran a in appal remain	
OL	Trash area-clean & covered-	
O)L	all owners drains - 7/16/18	
OL_	au not-in-use pots & pans-stored	
OC_	au one-time-tise wensils packaged.	
OK	Milk Cooler@36F	



Name: Unscott Elementary School						Date: 5 1 19		
Address: 86 Elm Street Purpose:								
Telepi	none	· 781-	937-8239	Type of Operation:			Routine Gr	
Owne		Aramar	-K	Food Service Complaint				
			Acol to Day	Ter	nne	reary Food	Othor	
Offici	al (Order for Correc	floor: Based on an inspection this day, the items marked	pelo	n	0015	in operation or facilities which must	
be co	те	cted by the date	specified below. This report, when signedby a Board o	f Hea	lth (BOH) member or	r its agentconsitiutes an order of the	
BOH	to	correct violation	 Failure to comply with this notice may result in immed 	diate s	usp	ension of your pe	ermit. If aggreived by this order, you	
ITEM	ar	CODE	 Your request must be in writing and submitted to the E 	ITEN		code	within 10 days of receipt of this order.	
3,5			FOOD PROTECTION MANAGEMENT	23	+	4-602.13	Non-Food Contact Surfaces Clean	
		500 000 A /F		24	L	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
М	C	590.003 A/B 3-803.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	+	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles	
	_	0.000(1)	FOOD	20	-	4-302.13	WATER	
		500 004 4 50		_	Ta			
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure	
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	-	I	5-103.11-,12		
	C	3-202.18	Shellstock ID	_	I a		SEWAGE	
	С	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING	
	-		FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained	
	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow	
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES	
03	С	3-501.14	Cooling	31	C	5-203.11	Number, Convenient	
	C	3-501,16	Hot and Cold Holding	u''	С	5-204/05.11	Location, Restricted Use, Accessible	
04	U	3-402.1112 4-301.11	Parasite Destruction/Records Retained Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided	JE.		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317	Adamsto Number Covered Versia Breat	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Adequate Number, Covered, Vermin Proof Clean	
80		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL	
10		3-304.12	In Use Utencils Properly Stored	35	Ç	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
			PERSONNEL			6 001 11		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Celting, Attached Equip., Clean	
	С	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting	
12	C	590.004 E	Prevention of Contamination of Hands			8-202.11	Fixtures Shielded	
13	-	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40		6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean	
10		2-402.11	Hair Restraints	100	_	0 000.11	OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS					
44			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately	
14		4-202.11	Installed		Ť	6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
-	-	72	Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43	Н	2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sleeping Quarters	
16		4-501.11/.15	Installed, Operated	44	Н	4-802/03.11	Cleaning and Storage of Soiled Linens	
	_	4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17	- 1	4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	-	er o		s related to foodborne Illness	
20	C	4-501.112/114 3-204.14	Property Sanitized w/Chemical or 180 F Water	risk fa	cto	rs and interventions	. (Red Items M,01,03,07,08)	
21		3-304.14 4-602.11	Wiping Cloths; Clean, Sanitized, Use Restricted Food Contact Surfaces Clean	Other	Crit	Ical Violations		
	-	· n/l	anhan Dabasa	Julei	JIII	na a al-		
Inspect	ora	Signature:	My ICH LA LESTY	Print	ľ	reanan	DONERTY	
DICE: T	PIC's Signature: O Church City			- Warden de Donal				
		Date of	TINE S	Print O (H(OC.) A VR A)()				
		e Inspection	V/#/- (Y/S)	Result	-			



		5/1/10
Establishm	ent Name Linscott Elementary School	Date (IDS 100)
Address	86 Elm Street	Page _/_ of
item No.	In the space below describe all violations checked on front page.	
OL	2-down fridge @36°F 2 downfreeze	20 OF
OL	Servente - Carolun Peany - 18/17-10/2	2
OL	Hard Sink that to CIBF Scap & paper	towels
ac	Dry goods onea-food stored a labelled	
OIL	mos sink area - clean + away from	fool
OK	all employees-this gloves aprins	
OL	Hot Hold @ 142 F	
OL	au not-in-use post pans stored proper	d reprir
OL	all not-in-use post pans stored proper	14-
a	milk coder @40:F	
OL.	au one-time-lise Hensils packaged +.	Streed-
OC_	prep oneas-clean a in good repair	
<u> </u>	2- hay labelled & in good repair	
,		
7:		



Name Reeves Flementani (MM)							Date: 10/1/17		
Name: Reeves Elementory School Address: 240 (exington street									
Address: CTV UXII CICI VICT				Purpose:					
Telephone: 781-937 8040				Type of Operation: Follow Up					
	- /	Oramar	· k	Food Service Complaint					
Owner	_(Mainey	Tana na Adaliana	10000		rary Food			
Person	in C	Charge (PIC)	WIGNIE MAINMOXL						
Offici	al C	order for Correc	tion: Based on an inspection this day, the items marked	below	ride	intity the violation	is in operation or facilities which must		
pe co	rrec	ted by the date	specified below. This report, when signedby a Board of s. Failure to comply with this notice may result in immed	Heal	th (i	BOH) member or	its agent constitutes an order of the		
bon	a ri	offect violation	. Your request must be in writing and submitted to the E	OH a	t the	ension of your pe	within 10 days of receipt of this order.		
ITEM	1	CODE	. Four request most so in whiting and odermites to the c	ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	- 1		0.00	24		4-903.11/04.11	Clean Equipment and Utensila Property Stored		
М	C	590.003 A/B 3-603.11	Person in Charge (PiC), Assigned, Knowledgable Consumer Advisories	25 26	Н	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
	91	0-000.11	FOOD	1		7, 2411.12	WATER		
					-				
	CC	590.004 A/B	Approved Source No Spollage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure		
01	C	3-101.11 590.004 J	Labeling of Ingredients, Recalled, Allergen	-	10	5-103.1112	MANAGEM SECTION AND AND AND AND AND AND AND AND AND AN		
•	c	3-202.18	Shellstock ID	1	_		SEWAGE		
	C	3-203.12	Tags & Records	28	С	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions	13			PLUMBING		
		3-201.111		29		5-201/02.11	Installed and Maintained		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11 3-501.14	Reheating Cooling	-	C	5-203.11	Number, Convenient		
00	c	3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible		
	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors		
04	-	4-301.11	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
05		4-302.12 3-501.13	PHF's Properly Thawed			6-301.11-02.11	REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION				The second secon		
				33		5-501.13-,17	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34		5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
80	c	3-302.11	Separation, Segregation, No Cross Contamination	-			INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands						
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
-	ш	4-30211		1			PHYSICAL FACILITIES		
	8		PERSONNEL	38		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		8-201.11	Walls, Celling, Attached Equip., Clean		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded		
12	c	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
		2-402.11	Heir Restraints	+			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,]	C	7-201.11	Stored Separately		
		7202.77	Installed	40		6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters		
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
-	H	4-301.12	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge	-	_	4-903.11	Storage of Linen, Clean Egulp., Sing.Serv. Articles		
17		4-204.112/.115 4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19	-	4-501.18110	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water	-		· · · · · · · · · · · · · · · · · ·	ns related to foodborne lilness		
20	C	4-501.112/114 3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	max t	ucto	ra and interventions	s. (Red Items M,01,03,07,08)		
22		4-602.11	Food, Contact Surfaces, Clean	Other	Cri	tical Violations			
	tors	Signature:	eahan Daheran	Prin	r	neghan	Doherry		
		FM.	MI DITO NO DO DOLAG	2000	1/	Maria	enne Malvarasa		
PIC's Scher			The local distribution of the local distribu	Prin		1.100119	and radiod of		
Come	Scheduled Date of NAA M		Date &						



Establishr	nerit Name Reeves Elementary School	Date Ø / / / / 7
Address	240 lexinary street	Page of
Item No.	In the space below describe all violations checked on front page.	
OL	3-bay sink-labelled & clean Our	1@ 2000 00m
OL	thin sink-totto soap paper toiles-	near dishwasher
OL	prep areas-Clean & ingood repair	
OK	Hand Sink near prep- Hot Ho, soap pape	ertonels-
OL	2-door findge @ 36°F	
DK	3-docr freezer C.OF	
OL	a-door freezer @ -1°F.	
OL	map cleaning onea - away from tood pr	rducts-
OK		med goods labelle
OL_	One-time use utensits - all wapped-	
OL	Milk Cooler * 1@40"F, +2@30°F	
OK	all owners drain chaners - 7/16/17	
OIL	than anea-clean	· ,
01	Flars, walls, ceilings clean & in good repo	(1)/
	ļ	



Name: Reeves Elementary School							Date: (0/18/18		
Address: 240 Lexington Street							Purpose:		
				1	Routine				
Telephone: 781-937-8240			Type of Operation: Follow Up						
Owne	r 7	Avamou	K Food Services				☐ Complaint ☐ Investigation ☐		
C 441 140	,,,	HIMILICH	- Ital Stylic W				Other		
Perso	n in	Charge (PIC)	tion: Based on an inspection this day, the items marked	S	r	100 I			
			e specified below. This report, when signedby a Board one. Failure to comply with this notice may result in imme						
			. Your request must be in writing and submitted to the						
ITEM		CODE	Total oquest meet oo in mining and destribed to the	TITEM	-	CODE	Thank to early of rocept of the stage.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	-	0.000.000.00		24	1	4-903.11/04.11	Clean Equipment and Utensils Property Stored		
M	0	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
		3-003.11		20	_	4-502.13			
			FOOD		-		WATER		
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11 590.004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen	-	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	3-202,18	Shellatock ID	-			SEWAGE		
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling				PLUMBING		
		3-201.11 F	Safe Food Handling Instructions	-	_				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection,Back Siphonage,BackFlow		
	С	3-401.1113	Cooking Temperatures	30		3-203.14	TOILET AND HANDWASHING FACILITIES		
	c	3-403,11	Reheating						
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient		
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained	-	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fbrures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	-		5 504 40 45	Advanta Namba Command Variab Barat		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	- 33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean		
		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
08	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		Lo	0.004.4444.45	Insects, Rodents, Animals, Outer Openings		
10	1	3-304.12 4-302.11	In Use Utenciis Property Stored Food Dispensing Utenciis Provided for Self-Service Unit	35	C	6-501.111/.115			
	-	7 002.11	PERSONNEL			E.	PHYSICAL FACILITIES		
	, ,			36		6-201.11	Floors, Constructed, Clean, Good Repair		
11_	S	590.003 D/E	Personnel with Infections Restricted/Excluded	37	-	6-201.11	Walls, Ceiling, Attached Equip., Clean		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded		
12	c	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305,11	Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	-	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
4.4		4.000.44	Food Contact Surfaces: Designed, Maintained,	41	C	7-201.11	Stored Separately		
14		4-202.11	Installed			8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	\vdash		Maintained, Installed Dishwashing Facilities: Designed, Maintained,	40	-	2-103.11 B	No Unauthorized Personnel		
16	П	4-501.11/.15	Installed, Operated	43		6-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens		
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
_	\vdash	4-302.14	Test Kit Provided to Test Sanitizer		10				
18	\vdash	4-803.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	Numb	-	3-801.11	Food Restrictions and Food Preparation s related to foodborne Illness		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted						
22		4-602.11	Food Contact Surfaces Clean	Other	Crì	tical Violations			
		Y)	Dakan Dakanoo		Y	nonhon	Month		
spec	tor's	Signature	the tall of the	Print	1.3	THUI LUIS	MRIG		
'IC's	Signa	ature: XVZM	AND BURNEY	Print	7	Matianne	Malutrase		
ched	uled	Date L	14 0000	Date 8		Per include			
ompl	lanci	e Inspection N	A JUDY	Resul	t				



Establishme	nit Name Reeves Elementary School Date 6/18/18
Address	240 Lexington Street Page 1 of 1
Item No.	In the space below describe all violations checked on front page.
	Main Kitchen
0	3-how - abelled + working - Quat @ Dagnom
OL	Hand sink- Hot HaO CHOF, shep + moer towels
OL	Onep areas-clean a in good repair
OL	Hand sink near prep- Hotelto soop, paper towels
OY.	2-door fridge @ 35°F
OK	3- hox freezer ODF
OL	ary goods area- Clean a all Hems of flows
OL	employees thats gloves a aprins-
OL	D-door freezer (d) 35F
OK	Servsafe- Mananne Malyanosa-4/16-4/21
OL	Small water cooler (27°F
_OX	Small milk cooler (37°F
OL	au me time use wens its ind packaged.
<u>OL</u>	au floors, walls, reilings - clean a in good remir
OL	Trash area-outside facility-clean around area-
OL_	Mopichemical area-outside Kitchen, all ohem labelle



City Of Woburn Food ESTABLISHMENT INSPECTION REPORT Woburn City Hall, 10 Common Street, Woburn, MA 01801 781-897-5920

Name	ama: Reeves Elementary School					Date:	15	18		
Addre	ddress: 240 Lexinata Street Purpose:									
Telephone: 761-937 28240-				Routine						
relepi	Account				Type of Operation: Follow Up Complaint					
Owne	Owner: Avamark				Retail Food Investigation					
Person	ı In	Charge (PIC)		No.	npo	rary Food		Oth		Q
Offic	al (Order for Correc	tion: Based on an inspection this day, the items marked	belov	v ld	entify the violation	ns in operation	on or fa	acilitles which mus	st
pe co	rre	cted by the date	specified below. This report, when signedby a Board of s. Failure to comply with this notice may result in immed	Heal	th (BOH) member or	its agentcor	sitiute	s an order of the	
			. Your request must be in writing and submitted to the B							ř.
ITEM		CODE	N. C.	ITEM		CODE		A. Sandrilania		
			FOOD PROTECTION MANAGEMENT	23		4-802.13	Non-Food Cor			
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	H	4-903.11/04.11 4-904.11			Utensils Properly Sto Stored, Dispensed	red
N/I	C	3-603.11	Consumer Advisories	26		4-502.13	-		Service Articles	
			FOOD				WATER			
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Sou	nce		
	С	3-101.11	No Spoilage	21	C	5-103.1112	Hot & Cold Ru	nning V	Vater, Under Pressure	
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock ID				SEWAGE			
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Wa	iste Wa	ter Disposal	
02		3-602.11	Food Labeling				PLUMBING		\	
-	_	3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and N	Azintein	ed	
1-5			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14			ck Siphonage,BackFid	DW W
	C	3-401.1113	Cooking Temperatures				TOILET AND	HANDV	VASHING FACILITIES	S
03	C	3-403.11 3-501.14	Reheating	-	C	5-203.11	Number, Conv	enlent		
	С	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	A STATE OF THE PARTY OF THE PAR	-	lse, Accessible	
	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Tollet Enclose			
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Cleanse		Repair Drying, Signage	
06		3-501.13	PHF's Properly Thawad			REFUSE DISP		2.7.1.9.		
			FOOD PROTECTION FROM CONTAMINATION			F F04 40 47				
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Clean	oer, Go	vered, Vermin Proof	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storag	e Area	Clean	
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, ROD	ENT, A	NIMAL CONTROL	
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Roder	nts, Anii	mals, Outer Openings	
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FA	ACILITI	ES	
			PERSONNEL	38		6-201.11	Floors Constr	unted C	lean, Good Repair	
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		8-201.11			ed Equip., Clean	
	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Ligh			
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices	39	-	6-202.11 6-304.11	Fixtures Shield Rooms and Ed		t Vented	
13			Clean Clothes, Hair Restraints	40		6-305,11	Dressing Room			
	_	2-402.11	Hair Restraints				OTHER OPER	RATION	S	
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: O	riginal (Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separa			
	-		Installed Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Mai Mop Sink	ntained.	No Unnecessary Arti	cles
15		4-202.16	Maintained, Installed	42		2-103.11 B	No Unauthortz	ed Pers	onnel	
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Livin			
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11			of Solied Linens in Equip., Sing.Serv.	A rélaton
17		the same and the s	Equipment Thermometers, Pressure Gauge			4-903,11			SLE POPULATIONS	ATBURS
-		4-302.14	Test Kit Provided to Test Sanitizer							
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	A5 Numb	_	3-801.11 f violated provision			Food Preparation	ferring femons
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	- The St. 1944		rs and interventions				ω
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted							
22		4-602.11	Food Contact Surfaces Clean	Other Critical Violations					National Institute	
Inspec	tor's	Signature:	anar Denguay	Print Mechan Donerty						
PIC's S		nture: OMO	Jame Mattarcel	Print Phanne Mayarose						
		e Inspection	IA- WISS	Resul						



Establishme	erit Name Reeves Elementary School	Date Ø5 18
Address	240 Lexination Street	Page of
Item No.	In the space below describe all violations checked on front page.	
OK	3- may abelled - avat @ 2000 pm	
OK	employees-Hats gives appros-	
OK	au owners drains - 7/16/18	
OL	Hand sinks . Hot Hoo, soup paper towels -	
OL	Servsafe-Marianne Marvarasa-4/16-4/6	91
OL	a-darfindge # 1@35°F, Freezer 3-dow @5°F, c	
OK	Dry storage area-fred dated, off flows-	
OL	Small Cooler Wunter Co4F	
OL	Floors, walls, acilings-clean . in good repo	nir
OK	one-time use wensils-wrapped	
GL	dish-washing area-	
OK	MIL COOLE # 10 40°F, #20.41°F	
OŁ	Trash area - Clean - embsed-	
OL	Prep. sink area-Clean a in good reprir	
OK	prip areas- cleans in good repair	



Name	. /	REEVES	Elementary School				Date:4 09 19			
Addre		240	Lexington Street 937 Sayo				Purpose:			
		101-	027682110	1-			Routine			
1 818 0	Telephone: 701-937-8090					of Operation: Service	Follow Up Q Complaint Q			
Owne	Owner Aramau			Re	_ Hetail Food					
Perso	n In	Charge (PIC)		Te	mp	orary Food [Other			
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items market	ed belov	w ic	dentify the violatio	ns in operation or facilities which must			
be c	orre	cted by the dat	e specified below. This report, when signedby a Board	of Hea	lth	(BOH) member or	r its agentconsitiutes an order of the			
BOH	to	correct violation	ns. Fallure to comply with this notice may result in imme	ediate s	Bus	pension of your pe	armit. If aggreived by this order, you			
ITEM		CODE	g. Your request must be in writing and submitted to the	ILEY BOH S		code	within 10 days of receipt of this order.			
	-		FOOD PROTECTION MANAGEMENT	23	1	4-602.13	Non-Food Contact Surfaces Clean			
2	1 =			24		4-903,11/04.11	Clean Equipment and Utensils Properly Stored			
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed			
_	10	0.000.11	FOOD	26	+	4-502.13	No Re-Use of Single Service Articles			
						-	WATER			
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C		Approved Source			
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	-	10	5-103.1112	Hot & Cold Running Water, Under Pressure			
	С	3-202.18	Shellstock ID				SEWAGE			
_	C	3-203.12	Tags & Records	28	10	5-402.13	Sewer and Waste Water Disposal			
02		3-802,11 3-201,11 F	Food Labeling Safe Food Handling Instructions	-			PLUMBING			
	-		FOOD PROTECTION, TIME & TEMP, CONTROLS	29	T	5-201/02.11	Installed and Maintained			
				30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow			
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating	-			TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Cooling	1	To	5-203.11	Number, Convenient			
	¢	3-501.16	Hot and Cold Holding	31	C		Location, Restricted Use, Accessible			
04	C	3-402.1112 4-301.11	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors			
04	\vdash	4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage			
06		3-501.13	PHF's Property Thawed		1	0.001.11-02.11	REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION							
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	- 33	1	5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean			
	Ť	3-305-07.11	Food Protection: Storage, Display, Transportation	34	+	5-501.111/.115	Outside Storage Area Clean			
08	С	3-302.11	Separation, Segregation, No Cross Contamination			1	INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Property Stored	0.5	С	0.504.444.445	Insects, Rodents, Animals, Outer Openings			
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	10	6-501.111/.115				
			PERSONNEL				PHYSICAL FACILITIES			
4.4	C	500 000 DIE	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E 2-301.12	Proper, Adequate Hand Washing	37	-	6-201.11 6-303.11	Walls, Celling, Attached Equip., Clean Adequate Lighting			
12	С	590,004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded			
	С	2-401.1112	Good Hygenic Practices	39	\Box	6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean			
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, MeIntained, Installed		С	7-201.11 6-501.113/.114	Stored Separately			
45	П	4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink			
15		4-202.10	Maintained, installed			2-103.11 B	No Unauthorized Personnel			
40		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	-	6-202.111/.112	Separate Living/Sleeping Quarters			
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44	П	4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		_	4 000111	HIGHLY SUSCEPTIBLE POPULATIONS			
	-	4-302.14	Test Kit Provided to Test Sanitizer		Lol					
18	\vdash	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	45 Numb	C		Food Restrictions and Food Preparation s related to foodborne Illness			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s related to roodporne liness s. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted							
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	tical Violations				
18000	lore	Signature:	oakon Deho ita	manhan Wharle						
.spec	.01.0	IMAN	MA ALLA DIVIGITA IAM.	Print: 17 (M) (C) (C) (C) (C) (C) (C) (C) (C) (C) (C						
	_	ature: DYV4	monar Mc Dongram	Print Marianne Marvinoso						
		Date of Inspection	VIA - OCISS	Date &						
VIIII	eu IC	III III III III		Result	L					



Establishm	ent Name Reeves Elementary School	Date 4/29/19
Address	QUO Lexington Street	Page/_ of/_
Item No.	In the space below describe all violations checked on front page.	
OL	Handsink near med totto sour men	buts
OL	Handsink near prep Hotto, soup paper Prep ayeas-clean & in good vernir	
OL	B-darthage C38F	
OL	3-day freezer C-2'F D-dour freezer CII	o°F
OK	Dry goods Sturage- are food labelled Idaled I	sholved
OL	not-in-use possipans-streed	
OL	Floor walls, Ceilings - Clean & In good re	ogir
OL_	MUK 0001er# 16419 #26389	
OL_	3-Day abelled & wirling - aret @ Dop or	
OK	Hand Sink near 3-bay that Hao, Soup, r	supertowels-
OL	employees this gloves aprons-	
		-
*)		
-		



Name: Shamrock Elementary School					Date: 9001+				
Addre	Address: QD CIVEEN (TYEET)								
Telephone: 781 - 937 - 8041			Type of Operation: Routine Follow Up						
Olanoguek			Food Service Complaint C						
Owner				Retail Food Investigation Other					
Person	ı In	Charge (PIC)	Hhken lewis	N	In	mis I	3		
Offici	al C	order for Correc	tion: Based on an inspection this day, the items marked						
			specified below. This report, when signedby a Board of s. Failure to comply with this notice may result in immed						
			. Your request must be in writing and submitted to the B						
ITEM		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903.11/04.11 4-904.11	Clean Equipment and Utensits Properly Stored Single Service Articles Stored, Dispensed		
М	Ç	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD			(P)	WATER		
	С	590.004 A/B	Approved Source	07	C	5-101.11	Approved Source		
	C	3-101.11	No Spoilage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02	Ť	3-802.11	Food Labeling	-		0 102.10	PLUMBING		
UZ		3-201.11 F	Safe Food Handling Instructions						
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	c	5-201/02.11 5-203.14	Installed and Maintained Cross Connection,Back Siphonage,BackFlow		
	С	3-401.1113	Cooking Temperatures	- 00		G-200,14	TOILET AND HANDWASHING FACILITIES		
	С	3-403.11	Reheating						
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	CO	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	C	3-402.1112	Parasite Destruction/Records Retained		Ť	6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHFs Properly Thawed				REFUSE DISPOSAL		
		1,9	FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.118	Clean		
08	c	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	Щ.	5-501.111/.115	Outside Storage Area Clean		
09	U	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		¥		INSECT, RODENT, ANIMAL CONTROL		
10		3-304,12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		8-201,11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walle, Ceiling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices	39	-	9-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented		
13	ŭ	2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
13		2-402.11	Hair Restraints		_		OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	_		7-104 44/00 44	Toxic Items: Original Container, Labeled		
1			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Stored Separately		
14		4-202.11	Installed		T	6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
-	-		Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43	H	2-103,11 B 6-202,111/,112	No Unauthorized Personnel Separate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated	44	Н	4-802/03.11	Cleaning and Storage of Soiled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	-	-		s related to foodborne Illness		
20	C	4-501.112/114	Properly Santilized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted			Walt View Land			
22		4-602,11	Food Contact Surfaces Clean	Other	Cri	tical Violations	Million Insued		
Inspec	tor's	Signature: V	Japan Notherton	Print: Meanin Donerhi					
111111111111111111111111111111111111111	spector's Signature:			Prote Obstidees webber-cewis					
		ature:	Wellow Derry	The state of the s					
		Date of A	la mss	Date 8					
Compi	ianc	e Inspection / V		Resul	l				



Establishme	ont Name Shamrock Etementary School	Date 9 35 7
	00 Green Street	Page of
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	3-bay-labelled- aunt@200000.	
OK.	Hardsink near 3-bay-tottlo sorp moent	nuels-
OL	Hot hold Cilear	
OL	prep areas- clean & in and repair	
OL	HEND SINK DAN WALK-INS- FOX HO STAD MORTON	Pls-
OC	Walk- in cooler @310 F (flours Hans Olean)	
OK	Walk- In freezer @ 10°F (flows + fins Clean)	
OK	Servsafe- Kathken Lewis-8/15-8/20-	
OK	Dry storage oneg- all food on showes-	
OL	mansink area - in custodial area	
	Dishwasher (not writing @ inspection) - Using 3	bay
OK	employees- Hats, gloves, aprins	
OK	Flors, walls ceilings-clean a ingood repair	
al	milk Cooler@36°F	
O'C	all utens 11s ind wapped	
OK	trash area - outside & Clean-	
		×



Nam	a: (Shamr	ock Elementary School				Date: 6/11/18	
Addr	Address: (OD Green Street							
Telephone: 781-937-8241				Tree		of Operation	Routine	
				Type of Operation: Follow Up Gomplaint G				
Owne	owner Avamark Food service			Retail Food Investigation				
Perso	n In	Charge (PIC)	Ahleen Lewis ation: Based on an inspection this day, the items marked	1 8	o p	Mary Food T	Other	
DITIO he c	orre	order for Correc	ction: Based on an inspection this day, the items marked a specified below. This report, when signedby a Board o	belot	V Id	entify the violation	ns in operation or facilities which must	
BOH	l to	correct violation	is. Fallure to comply with this notice may result in immed	r nea liate s	un (ust	BOH) Member of sension of your of	rits agent constitutes an order of the	
have	aı	ight to a hearing	g. Your request must be in writing and submitted to the E	вОН а	t th	e above address	within 10 days of receipt of this order.	
ITEM		CODE		ITEM	1	CODE		
35			FOOD PROTECTION MANAGEMENT	23	+	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored	
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed	
	С	3-603.11	Consumer Advisorles	26		4-502.13	No Re-Use of Single Service Articles	
			FOOD		5		WATER	
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure	
01	C	590.004 J	Labeling of Ingredients, Recatled, Allergen		10	5-103, 1112	SEWAGE	
	C	3-202.18 3-203.12	Shellstock ID Tags & Records		10	5.400.40		
02	Ť	3-602.11	Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal	
	_	3-201.11 F	Safe Food Handling Instructions	1	_		PLUMBING	
			FOOD PROTECTION, TIME & TEMP, CONTROLS	30	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow	
	С	3-401.1113	Cooking Temperatures	- 00	-	0 200.14	TOILET AND HANDWASHING FACILITIES	
03	C	3-403.11 3-501.14	Reheating Cooling	_	,C	5-203.11	Number, Convenient	
00	С	3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible	
2.	С	3-402.1112	Parasite Destruction/Records Retained		П	6-202.14	Tollet Enclosed, Self-Closing Doors	
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
06	-	3-501.13	Food Thermometers Provided PHF's Properly Thawed	-	Ш	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
	-		FOOD PROTECTION FROM CONTAMINATION	<u></u>			REFUSE DISPOSAL	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof	
	_	3-305-07.11	Food Protection: Storage, Display, Transportation	34	Н	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean	
80	С	3-302.11	Separation, Segregation, No Cross Contamination			0.001.110.110	INSECT, RODENT, ANIMAL CONTROL	
09	-	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	С	0.504.444.445		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	G	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
			PERSONNEL				PHYSICAL FACILITIES	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair	
11	C	2-301.12	Proper, Adequate Hand Washing	37	Н	6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting	
12	C	590.004 E	Prevention of Contamination of Hands	38	Li	8-202.11	Fixtures Shielded	
	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented	
13		2-304,11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean	
		2-402.11	Hair Restraints				OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, installed		С	7-201.11	Stored Separately	
45		4 000 40	Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink	
15		4-202.16	Maintained, Installed	,,_		2-103.11 B	No Unauthorized Personnel	
10		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters	
16	- 1	4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens	
47			Equipment Thermometers, Pressure Gauge			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17	- 1	4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	
19			Wash, Rinse Water Clean, Proper Temperature	Numb	er o		s related to foodborne illness	
20	C	4-501.112/114	Property Sanitized w/Chemical or 180 F Water				. (Red Items M,01,03,07,08)	
21	-		Wiping Cloths: Clean, Sanitized, Use Restricted	an o		New Year		
22		4-602.11	Food Contact Sudaces Clean	Other	Crit	ical Violations	NE L	
spec	or's	Signature:	yran Donary	Print:	1	rughan	Soherty	
IC's S	C's Signature: O Marrier Lewis			Print Athleen (RIXI)				
chedi	hed	Date of /	11 Price	Date 8				
ompl	ance	Inspection //	H (US)	Result				



Estabilshm	perit Name Shamrack Elementary School Date 6/8/11	
Address	60 Green Street Page Lot 1	
Item No.	in the space below describe all violations checked on front page.	
OK	3-hay labelled - Quat @ 200 ppm	
OK	MICROWave-Clean & working	
OK	preparens-clean & in good repair	
OK	Handsink @ 130F, soupe paper towers	
OK	Servsafe-Kathleen Lewis-8/15-8/20	
ÒŁ	Walk-in cooler @ 310°F- Floors + fans clean	
OK	Walk- in freezer @-2'F Floors - fons Clean-	
OK	Floors, Walls, Ceilings - Clean & in good repair	
OL	map sink area-Location away from food all thems	
	labelled	
OL	Kitchen employee- Hat gloves, apron	
OK	Nishwasher- Wash@ 152°F Rose@ 174°F	
OK	Allowners Drains - 7/7/17	
OL	au not in use por & pons-stored in shelving	
OL	Drygoods area- are Hems Street off flours-	
OK	au one-time use wensils-ind parraged	
OK	employee bythroun- that the OP 114" F Soapa partion	eD
OL	milk Choler @ 36%	
	ä.	-
		-
		-
		-



Name: SMMrcck Elementary School						Date: 11/05/18		
Addre	Address: (OD CIVEEN STYCET) Purpose:							
T-1	761 027 02/11					d Onesetten.	- Routine	
1 eteb						of Operation: Service	Follow Up Complaint C	
Owne	r	ztrama	XX.	Retail Food Investigation				
Paren	n In	Charma (PIC)	athleen Lewis	Ter		rary Food	Other	
Offic	al (Order for Correc	tion: Based on an inspection this day, the items marked	belov	A N	entify the violation	ns in operation or facilities which must	
be co	опе	cted by the date	specified below. This report, when signedby a Board of	f Heal	lth (BOH) member of	r its agentconsitlutes an order of the	
BOH	to	correct violation	s. Failure to comply with this notice may result in immed	diate s	usp	ension of your pe	ermit. If aggreived by this order, you	
			. Your request must be in writing and submitted to the I	вон а	t th	e above address	within 10 days of receipt of this order.	
ITEM	_	CODE		ITEM	1	CODE		
			FOOD PROTECTION MANAGEMENT	23	-	4-602_13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored	
1.4	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	1	4-904.11	Single Service Articles Stored, Dispensed	
М	C	3-603.11	Consumer Advisories	26	T	4-502.13	No Re-Use of Single Service Articles	
			FOOD	1			WATER	
_	С	590.004 A/B	Approved Source	-	TC	F 404 44	Approved Source	
	C	3-101.11	No Spollage	27	C	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure	
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen		1 -	0 700.77-112		
	С	3-202.18	Shellstock ID				SEWAGE	
	С	3-203.12	Tags & Records	28	¢	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11 3-201.11 F	Food Läbeling Safe Food Handling Instructions				PLUMBING	
	_	0 2011111		29	T	5-201/02.11	Installed and Maintained	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow	
	C	3-401.1113	Cooking Temperatures	1			TOILET AND HANDWASHING FACILITIES	
03	C	3-403.11 3-501.14	Reheating Cooling	-	IC	5 000 11	Number, Convenient	
03	C	3-501.14	Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Location, Restricted Use, Accessible	
	G	3-402.1112	Parasite Destruction/Records Retained	-		6-202.14	Tollet Enclosed, Self-Closing Doors	
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided	-		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06	-	3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL	
		. 30	FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof	
07	С	3-306.14	No Reuse of PHFs or Unwrapped Foods	33		5-501.116	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands	1			INSECT, RODENT, ANIMAL CONTROL	
10		3-304.12	In Use Utencils Property Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
			PERSONNEL					
11	C	590.003 D/E	Personnal with Infections Restricted/Excluded	36	-	6-201.11 6-201.11	Ficors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean	
<u> </u>	G	2-301.12	Proper, Adequate Hand Washing		1	6-303,11	Adequate Lighting	
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded	
	C	2-401.1112	Good Hygenic Practices	39		8-304.11	Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean	
-		2402.11					OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	1	C	7-201.11	Stored Separately	
			Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained. Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel	
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters	
16		4-301.117.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer	-			HIGHLY SUSCEPTIBLE POPULATIONS	
18	\vdash	4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801,11	Food Restrictions and Food Preparation	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne illness	
20	С	4-501.112/114	Property Sanitized w/Chemical or 180 F Water	risk fe	ecto	rs and interventions	3. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	0.1	0.1	deal Mater	Ø	
22	ш	4-602.11	Food Contact Surfaces Clean	Other	Util	lical Violations		
nspec	tor's	Signature	DAMAN DAMARA	Print	. /	11 odbana	Morn	
- Congression in	-115	101/	All and a second	TO THE WAY TO SEE THE				
		ature:	gens .	Print: Profess				
		Date of	A MC	Date 8		77		
ompl	intic	a inspection N	1113	Result				



Establishme	ont Name Shamrock Elementary School	Date 11/05/18
Address	60 Green Street	Page of
item No.	In the space below describe all violations checked on front page.	
OL	3-bay sink labelled & Clean - Quat @ 200	20m
OK	all owners drains - 7/17/18	
OL	modsink- that the C1307 soap & papertown	K-(mor3-bay)
OL	MICROWAVE-Chan & Working	
OK	employees- thats, gloves, aprons-	
OL	Hard Sink-Hot Ho Clast, Soap + papertowels-(near want-in)
OK_	week-in cooler @ 37°F, Flours + Fans Olean	G. ² :
OK	Walk-In-Preczer C.5°F, Floors + Fans Okan-	
OK	Servsafe-Kathken Lewis-8/15-8/20	-
OK	Dry Strage area- an Hems-doted & stored -	
OK	Floors, would, ceilings-Clean & in good re	pair
OX	Trash area- Clean	
OX	map sink area- in Oustodian area-	
OK.	employe bathwoms-	
OK	one-time use utensils all pre-pockaged-	
OK	MITH COOLER @35:F	
OK_	Hot hold @ 144°F	
		451
· · · · · · · · · · · · · · · · · · ·		_



Nam	Namio: Onamrock Elementary School Dale: 4/25/19 Purpose:							
Addr	ess:	(000 G	reen Street J				Purpose:	
-	elephone: 781-937-8241				_		Routine	
166	non			Type of Operation: Follow Up □ Food Service □ Complaint □				
Own	36	Ayam	1/K	Food Service Complaint Retail Food Investigation				
Pers	on In	Charge (PIC)	athleen Lewis	Ter	mp	orary Food [Others -	
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items marked	belo	m	dentify the violation	ns in operation or facilities which must	
DO C	OTTE	ected by the dat	e specified below. This report, when signedby a Board o	f Hea	Ith :	(BOH) member or	its agent consitiutes an order of the	
BOF	l to	correct violation	is. Failure to comply with this notice may result in immed	diate s	BUSI	pension of your pe	ermit. If aggreived by this order, you	
ITEN	1 14	CODE	g. Your request must be in writing and submitted to the E	ITEM	at tr	code	within 10 days of receipt of this order.	
	-	0002	FOOD PROTECTION MANAGEMENT	23	+	4-602.13	Non-Food Contact Surfaces Clean	
				24	T	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
М	C		Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	Ļ	4-904.11	Single Service Articles Stored, Dispensed	
-	10	3-003.11		26	1_	4-502.13	No Re-Use of Single Service Articles	
			F000				WATER	
	C		Approved Source	27	C		Approved Source	
01	C		No Spallage Labeling of Ingredients, Recalled, Allergen	-	C	5-103.1112	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	Shellstock ID	-			SEWAGE	
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11	Food Labeling		T		PLUMBING	
	1_	3-201.11 F	Sale Food Handling Instructions	29	-	E 004/00 44		
			FOOD PROTECTION, TIME & TEMP, CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow	
	C	3-401.1113	Cooking Temperatures		-		TOILET AND HANDWASHING FACILITIES	
02	C	3-403.11	Reheating		Lo			
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	O,C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible	
	C	3-402.1112	Parasite Destruction/Records Retained		H	6-202,14	Toilet Enclosed, Self-Closing Doors	
04		4~301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
05	H	4-302.12 3-501.13	Food Thermometers Provided	_	\perp	6-301.11-02.11	Hend Cleanser, Hand Drylng, Signage	
ūū	_	3-301.13	PHF's Properly Thawed	1			REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	00	Г	5-501.13-,17	Adequate Number, Covered, Vermin Proof	
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean	
80	C	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean	
09	Ť	3-301,11 C	Handling of Food & Ice Minimized, No Bare Hands			9	INSECT, RODENT, ANIMAL CONTROL	
10		3-304.12	In Use Utencils Properly Stared	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit			C =	PHYSICAL FACILITIES	
			PERSONNEL	36		0.001.11	Floor Constanted Class Cont Cont	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	-	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean	
	С	2-301,12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting	
12	C	590.004 E 2-401.11-,12	Prevention of Contamination of Hands Good Hygenic Practices		Ш	8-202.11	Fixtures Shielded	
13	·	2-304.11	Clean Clothes, Hair Restraints	39 40	Н	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean	
10		2-402.11	Hair Restraints			0-303.11		
			EQUIPMENT AND UTENSILS		-		OTHER OPERATIONS	
	-		Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11	Toxic items: Original Container, Labeled	
14		4-202.11	Installed	-		7-201.11 6-501.113/.114	Stored Separately Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42			Mop Sink	
-	_		Maintained, Installed		Ц		No Unauthorized Personnel	
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43			Separate Living/Sleeping Quarters	
Id		4-301.12	Three Compartment Sink Provided, Drainboards	44			Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles	
17			Equipment Thermometers, Pressure Gauge			4-300.11		
_	_	4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45			Food Restrictions and Food Preparation	
19	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Senitized w/Chemical or 180 F Water	Numb	er o	f violated provisions	related to foodborne illness	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	1186 18	0101	s and interventions.	(Red Items M,01,03,07,08)	
22			Food Contact Surfaces Clean	Other	Crit	ical Violations		
зрес	lor's	Signature:	aghan Doherry					
104-	Loren	W 20	Affa Co of	Print: Manan Dinerry Print: Whathleen webber- Lewis				
IC's S		Date of	ALIA	Print: Date &	K	- NHANIEC	n weder- Lewis	
		a Inspection	N/A-0065	Result		-		
			7 0					



Establishm	nent Name Shamrock Elementary School De	H-4125/19
Address	Leo Green Street	nge of
Item No.	in the space below describe all violations checked on front page.	
	Main KHOPEN	
OK	3-bay labelled a Quate 2000 com	
OK	Hand Sink near 3- your - that the scap paper to	oueds-
OK_	all not in use possipansidishes stored proper	14-
OK_	are preparents-cleans in good remir	J
OK	Wrut- In cooler C 30°F, Flours + fans Clean.	
OK	wall- in freezer @ O.F. Flows - fans ciran-	
OK	Servsafe-Kathleen lewis- 8/15-8/20	
OK	Dry goods area-clean and all Hems off floors	
<u>QL</u>	employee both recoms-to+ 450, sap, paper to	uels -
OL	map sink area-away from food Ichemicals st	wed papery
OL	milk awer@36F	
OL	au one-time use itensils stored awapped	
Oli	Floors, walls ceilings-clean & in good repair	
OIL	employees- Horts gloves aprons.	
	· · · · · · · · · · · · · · · · · · ·	



Name: St. Charles School						Date: / (1)/10/17		
	8 1 huch a Ctional							
	7 60 COE 111 25						Routine	
Teleph	one	TOT 4	32 4632	Type of Operation: Follow Up Food Service C Complaint				
Owner	. (Wami	K			Food C		
			MAN CUSPA	Ten	npo	rary Food 📮		
		Charge (PIC)	tion: Based on an inspection this day, the Items marked	helov	n	entity the violation	as in operation or facilities which must	
			specified below. This report, when signedby a Board of					
			s. Failure to comply with this notice may result in immed					
have	a ri	ght to a hearing	. Your request must be in writing and submitted to the E	ОНа	t th	e above address	within 10 days of receipt of this order.	
ITEM		CODE		ITEM	_	CODE		
		Y	FOOD PROTECTION MANAGEMENT	23	H	4-802.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utenalls Properly Stored	
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed	
IVI	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles	
		- 3	FOOD				WATER	
	C	590.004 A/B	Approved Source	07	C	5-101.11	Approved Source	
	c	3-101.11	No Spoilage	27	С	5-103.1112	Hot & Cold Running Water, Under Pressure	
01	C	590,004 J	Labeling of Ingradients, Recalled, Allergen				SEWAGE	
	C	3-202.18	Shellstock ID Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
		3-602.11	Food Labeling	20	-	0-402.10		
02		3-201.11 F	Sale Food Handling Instructions				PLUMBING	
		7.	FOOD PROTECTION, TIME & TEMP. CONTROLS	29	C	5-201/02.11	Installed and Maintained Cross Connection, Back Siphonage, BackFlow	
-	c	3-401.1113	Cooking Temperatures	30	0	5-203.14		
	c	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES	
03	c	3-501.14	Cooling	31	C	5-203.11	Number, Convenient	
	C	3-501.16	Hot and Cold Holding Parasite Destruction/Records Retained		С	5-204/05.11	Location, Restricted Use, Accessible	
04	С	9-402.1112 4-301.11	Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Tollet Enclosed, Self-Closing Doors Fortures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided	0.		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHPs Properly Thawed				REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09	\vdash	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Property Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
			PERSONNEL					
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36	-	8-201.11 8-201.11	Floors, Constructed, Clean, Good Repair Walls, Celling, Attached Equip., Clean	
11	C	2-301.12	Proper, Adequate Hand Washing	38	T	6-303.11	Adequate Lighting	
12	c	590.004 E	Prevention of Contamination of Hands			8-202.11	Fhdures Shielded	
_	С	2-401.1112	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40	-	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean	
13		2-402.11	Hair Restraints	40	l	6-305.11	OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS		-			
	_			41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled Stored Separately	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			7-201.11 8-501.113/.114	Premises: Maintained, No Unnecessary Articles	
46	H	4 000 40	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
15		4-202.16	Maintained, installed			2-103.11 B	No Unauthorized Personnel	
		4-501.11/.15	4-5u1.11/.15	43	-	6-202.111/.112	Separate Living/Sieeping Quarters	
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS	
_		4-302.14	Test Kit Provided to Test Sanitizer		Lo			
18		4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	45 Numb	_		Food Restrictions and Food Preparation s related to foodborne Illness	
19	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted			***************************************		
22	Ш	4-602.11	Food Contact Surfaces Clean	Other Critical Violations				
Inspec	tors	Signatura	eghan Doneth	Print Marker Donery				
PIC's	Slar	atura:	Eg' 0	Print: O Joann Casey				
Scheo	uled	Date of	IIA STECC	Date 4	(
Come	lanc	e Inspection / 1	VIH -AVA	Resul	ŀ			



Establishm	nent Name St Charles School	Date 10/16/17
	8 Myrtle Street	Pageof
Item No.	in the space below describe all violations checked on front page.	
OV	Servsafe-mnn Carey-4/13-4/18	
OIC	3-bay labelled - Quat @ 2000 pm	
OL	Casket-freezer C11°F. * 2012°F - du ford date	d.
OL	Dar frage @39" - au food dated -	
Ot	dry goods area - au food properly stored	_
D	mile adjer @ 330F	
OL	Floors walls, reilings - Clean & in good rep	oir
OL	employee-that, gloves aprins-	
OL	Trainagee- clan	-14
- ÔL	prep areas- Clean, in good repair	
	<u> </u>	
-		
		*



Name: (St Charles Schoo)						Date: (0/11/18			
Addre	Address: 8 Murtle Street Purpose:								
TO 111-25 Routine							Routine		
ı eleb	none	4 -				of Operation: Service	Follow Up Complaint Investigation		
Owne	r.	Aramo		Re	Retail Food Investigation				
Perso	n In	Charge (PIC)	Toann Caseu				Other 🗅		
Offic	al (Order for Correc	clion: Based on an inspection this day, the Items market	beto	Wid	entity the violatio	ns in operation or facilities which must		
BOH	orre to i	cted by the date	e specified below. This report, when signedby a Board one. Sailure to comply with this notice may result in imme	of Hea diate s	lth ((BOH) member o	r its agentconsitiutes an order of the		
have	ar	ight to a hearing	g. Your request must be in writing and submitted to the	BOH a	it th	e above address	within 10 days of receipt of this order.		
ITEM	L	CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23	+	4-802.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored		
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	İ	4-904.11	Single Service Articles Stored, Dispensed		
-	С	3-603.11	Consumer Advisories	26	L	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B 3-101.11	Approved Source	27	C	5-101.11	Approved Source		
01	C	590.004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen	+	С	5-103.1112	Hot & Cold Running Water, Under Pressure		
	C	3-202.18	Shellatock ID	1	Tw		SEWAGE		
	С	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02_11	Installed and Maintained		
	C	3-401.11-,13	Cooking Temperatures	30	10	5-203.14	Cross Connection, Back Siphonage, BackFlow TOILET AND HANDWASHING FACILITIES		
00	C	3-403.11	Reheating		Io				
03	C	3-501.14 3-501.16	Cooiling Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors		
04	-	4-301.11 4-302.12	Facaties to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
80		3-501.13	PHF's Properly Thawed		-	0 001,11-02,11	REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION		_	F F04 40 45			
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	- 33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean		
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storege Area Clean		
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utenciis Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	1			PHYSICAL FACILITIES		
	_		PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean		
12	C	590.004 E	Prevention of Contamination of Hands	38	Ш	6-303.11 6-202.11	Adequate Lighting Fixtures Shielded		
_	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13	1	2-304.11	Clean Clothes, Hair Restraints Hair Restraints	40	Ш	6-305.11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS		-		OTHER OPERATIONS		
14	Т	4.000.44	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately		
14		4-202.11	Installed		Ì	6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	Н	8-202.111/.112	Separate Living/Sleeping Quarters		
16	-		Installed, Operated	44	П	4-802/03.11	Cleaning and Storage of Soiled Linens		
47	-	4-301.12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge		Ш	4-903.11	Storage of Linen, Clean Egulp., Sing.Serv. Articles		
17	_	4-302.14	Test Kit Provided to Test Sanitizer	_			HIGHLY SUSCEPTIBLE POPULATIONS		
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	Numb	A	3-801.11	Food Restrictions and Food Preparation s related to foodborne Illness		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)		
21	4	3-304.14	Wiping Cloths: Clean, Sanittzed, Use Restricted						
44		4-802.11	Food Cogtact Surfaces Clean	Other	Grit	Cal Violations			
nspec	spector's Signature / Leanan / Wheth			Print: MAGNAN DONERNI					
)(~- ×	C's Signature / Doann Carey				and the Car				
		Date of A	11.	Print Date &					
Compli	ance	Inspection /	IA (II)	Result	t	// (0		



Establishm	erit Name St. Charles School	Date 6 11 18
Address	8 myrtle Street	Page of
item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	3-my-wash, rinse, sonitize-clean a in	andregix
	- Ovat @ Dag ppm -	
OK	Servage- John Casell-4/18-4/23	
OK	2-day tridge @ 40F	
OŁ	Casket freezer C-1°F.	
OL_	Floors walls ceilings - Cleans in an	o repair
OK_	MILL COOLEY COLLOF	
OK	Kitchen employee-that gloves appro- Dry goods aven-Clean and tems up off one-time use utensils all packaged in	
OL	Dry goods area-clean aid tems up of	- Flours
OL	one time use utensils all packaged in	ndivitivally-
W1		



Name	Name: St. Charles School Date: 1/10/19							
Addre	Address: 8 Murtle Street Purpose:							
					_		Routine	
Telep	hone	101-	935-4635	Type of Operation:			Follow Up	
Owne	e	Arama	VK	Food Service Complaint Retail Food Investigation				
			Λ.			orary Food C		
Perso	n In	Charge (PIC)	agnn Caseu					
Offic	al (Order for Correc	carry Cubrus. Based on an inspection this day, the items marked	belov	v id	entity the violation	is in operation or facilities which must	
be co	orre	cted by the date	specified below. This report, when signedby a Board o	f Heal	th ((BOH) member or	its agentconsitiutes an order of the	
BOH	to (correct violation	 Failure to comply with this notice may result in immed 	liate s	usc	pension of your pe	ermit. If aggreived by this order, you	
			. Your request must be in writing and submitted to the E	3OH a	t th	e above address	within 10 days of receipt of this order.	
ITEM	_	CODE		ITEM		CODE		
			FOOD PROTECTION MANAGEMENT	23	1_	4-602.13	Non-Food Contact Surfaces Clean	
		500 000 150	Remarks Character (DIC) Applaced Manufacture	24	1	4-903.11/04.11	Clean Equipment and Utensile Property Stored	
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	\vdash	4-904.11	Single Service Articles Stored, Dispensed	
	-	0-000.11		26		4-502.13	No Re-Use of Single Service Articles	
		134	FOOD	1 1			WATER	
	C	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source	
	С	3-101.11	No Spoilage	6'	C	5-103.1112	Hot & Cold Running Water, Under Pressure	
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen			0	SEWAGE	
	C	3-202.18	Shellstock ID					
_	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11 3-201.11 F	Food Laheling Safe Food Handling Instructions				PLUMBING	
	_	3-201.111		200	1	E 001/00 11	Installed and Maintained	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Cross Connection, Back Siphonage, BackFlow	
	С	3-401.1113	Cooking Temperatures	30		3-200.14		
	С	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES	
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient	
	C	3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible	
	С	3-402,1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors	
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
05 06	-	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thewed	_		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
00	-	3-301.13					REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317	Adequate Number, Covered, Vermin Proof	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
00	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		_			
10		3-304.12	In Use Utencils Properly Stored	35 C 6-501.111/.115			insects, Rodents, Animals, Outer Openings	
	-	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
		6	PERSONNEL	36		6-201.11	Floor Constructed Class Cond Dansin	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		8-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean	
	С	2-301.12	Proper, Adequate Hand Weehing			6-303.11	Adequate Lighting	
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded	
	С	2-401.1112	Good Hygenic Practices	39			Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints	40			Dressing Room Clean	
		2-402.11	Hair Restraints				OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS					
			Food Contact Sudnass Designed Malatria	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, MaIntained, Installed		C	7-201.11	Stored Separately	
			Non-Food Contact Surfaces: Designed,	42	Ш	6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202,16	Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel	
		4.504.44145	Distributed, installed Distributed, Maintained,	43			Separate Living/Sleeping Quarters	
16		4-501.11/.15	Installed, Operated				Cleaning and Storage of Solled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards	44			Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS	
.,		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	A Company of the		the contract of the Park of the Contract of th	s related to foodborne illness	
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk fa	cto	rs and interventions.	. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted		-			
22		4-802.11	Food Contact Surfaces Clean	Other Critical Violations (
		S (1)	Odh au Mah mal	1207	n	nenhan)	whard!	
nspec	101'8	Signature.	Chron In Hook	Print: 11 1CG/1UM DONETTY				
PIC's	ZI.	10 (12	aren Hurt	Print Whas Hart				
		Date of	1	Print:	~	N. V.	11.201.6	
		e Inspection	A-MCS	Date 8	٢			
	.anr Par	openion /4/		nesult	-			



Establishm	ent Name St. Charles School	Date 0 19
Address	8 myrtic Street	Page/_ of/_
Item No.	in the space below describe all violations checked on front page.	
OK	3-bay sink-labelled-Oucot @ 2000pp	n
OK	Sarvage- Conn asey-4/18-4/23	
OK	Casket freezer C.5°F. Food labelled - das	ted-
OL	2-door frictie C40F	
OL	milk cooler@38°F	
OK	Castet freezer #2 08°F	
OL	thep area - Clean & in good repair	
a	any storage area - Oran Hems off flows -	
OK	Walls ceilings, flows ciceun & in and report	<i>r</i>



	-	NI A.	. 0		_		1 -10 10			
Name: St. Charles School						Date: 0/9/19				
		0	-11 , parella Chara							
Addre	ss:	OMU	All murtle Street	Purpose:						
Talast	Telephone: 784-935-4635				Type of Operation: Routine Follow Up					
I alebi	102110	107					Complaint			
Owner		Aram	ark			Food	Investigation			
1			16000 0000				Other			
Persor	n In	Charge (PIC)	Joann Casey							
Offici	al (Order for Correc	tion: Based on an inspection maday, the Items market	d below	ชาิตั	entity the violation	ns in operation or facilities which must			
be co	πе	cted by the date	e specified below. This report, when signedby a Board of	of Heal	lth (BOH) member or	r its agentconsitiutes an order of the			
BOH	to o	correct violation	s. Fallure to comply with this notice may result in imme	dlate s	usp	ension of your pe	ermit. If aggreived by this order, you			
	ari	ght to a hearing	2. Your request must be in writing and submitted to the l	BOH a	t th	e above address	within 10 days of receipt of this order.			
ПЕМ		CODE		ITEM	L	CODE				
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean			
	_			24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed			
_	С	3-603.11	Consumer Advisories	28		4-502.13	No Re-Use of Single Service Articles			
			F000			3	WATER			
-	C	500 004 4/0	Administration Courses	-	To	F 404.44	Approved Source			
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C	5-101.11	Hot & Cold Running Water, Under Pressure			
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	+	10	5-103.1112	The a cold flamming water, chost i ressure			
ŲΙ	C	3-202.18	Shellstock ID				SEWAGE			
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
	Ť	3-802.11	Food Labeling		1	0 102,10				
02		3-201.11 F	Safe Food Handling Instructions	100			PLUMBING			
				29		5-201/02.11	Installed and Maintained			
		9	FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow			
	C	3-401.1113	Cooking Temperatures		-		TOILET AND HANDWASHING FACILITIES			
	С	3-403.11	Reheating							
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient			
	C	3-501.18	Hot and Cold Holding	-	С	5-204/05.11	Location, Restricted Use, Accessible			
Parties.	С	3-402.1112	Parasite Destruction/Records Retained	-		6-202.14	Tollet Enclosed, Self-Closing Doors			
704	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided	-	Ш	6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage			
06	_	3-501.13	PHF's Property Thawed	-			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317	Adequate Number, Covered, Vermin Proof			
07	C	3-308.14	No Reuse of PHF's or Unwrepped Foods	33	П	5-501.118	Clean			
	Ť	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean			
08	c	3-302.11	Separation, Segregation, No Cross Contamination		_		THE CAMP CONTRACTOR OF THE CON			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
		4-302_11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL	-	,					
	-			36		6-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	\vdash	6-201.11	Walls, Celling, Attached Equip., Clean			
	C	2-301.12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting			
12	C	590.004 E	Prevention of Contamination of Hands Good Hygenic Practices	- 00	H	6-202.11	Fixtures Shielded Rooms and Equipment Vented			
		2-401.1112		39	Н	8-304.11				
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40	-	6-305.11	Dressing Room Clean			
		E YOU!!!		1			OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	C	7-201.11	Stored Separately			
17		4-204.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink			
13		4-202.10	Maintained, Installed			2-103.11 B	No Unauthorized Personnel			
	Ш	4-501,11/.15	Dishwashing Facilities: Designed, Maintained,	43	Ш	6-202.111/.112	Separate Living/Sleeping Quarters			
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens			
	_	4-301.12	Three Compartment Sink Provided, Drainboards	-		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17	H	4-204.112/.115	Equipment Thermometers, Pressure Gauge	-			HIGHLY SUSCEPTIBLE POPULATIONS			
40	\vdash	4-302.14	Test Kit Provided to Test Sanitizer	1 4=	C	0.004.44	Food Restrictions and Food Preparation			
18		4-603.12	Pre-Flushed, Scraped, Scaked		_	Annual Control of the				
19	С	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				ns related to foodborne Illness s. (Red Items M,01,03,07,08)			
21	-	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	TIAR II	2010	is and intervention	s. trian rights with the control of			
22	\neg	4-802.11	Food Contact Surfaces Clean	Other	Crlt	tical Violations	ϱ			
-	_	NA	1.6.		10	Mada	N			
nspec	or's	Signature	covian I me and	Print	. [luunna l	dreru			
-,		10	ALLCO	1 1017						
PIC's S	lan	ature: ()	00622	Print Joann Casey						
		Date of	Da Maria 200 - 1	Date	8					
Compl	anc	e Inspection	PULLED VOL	Resul	t		= = = = = = = = = = = = = = = = = = = =			



Establishme	ont Name St. Charus School	Date 59/19
Address	8 mytle street	Page of
Item No.	in the space below describe all violations checked on front page.	
OK	2-dorrfridge C 41°F	
(04)	Replace gaskets on double don frick	e
OL	milk ampra 37.F	
OL	Cosket freezer" @ 74. *200F	10.
CK	Flours, walls, ceilings Clean & in as	rd repair
OK	Flows, ways, ceilings Clean & in or 3-bay sink - Clean Flamiled - axis	2000 00m
OK	Prep areas - Clean & in good repair	117
OL	Servate- Joann Casey- 4/18-4/23	
-OK	Dry good area- autood stered , on st	rehing-
<u> </u>		



Name:	1	Vhite E	Jementary School				Date: 9/05/17	
Addres	in.	310 ROW	VStreet)				Purpose:	
-							Routine	
Teleph	one:		7-8a4a	Type of Operation: Food Service			Follow Up 🖸 Complaint 📮	
Owner	. 7	SK City	of Woburn		Food Service Complaint Carried Investigation Carried C			
	-		aline the			rary Food	Other	
Person	In C	Charge (PIC)	Wer work	N	M	\sim 1	I an average of a citation undich much	
			tion: Based on an inspection this day, the items marked specified below. This report, when signedby a Board of					
			s. Failure to comply with this notice may result in immed					
			. Your request must be in writing and submitted to the B					
ITEM	Ī	CODE		ПЕМ	-	CODE		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean	
	-			24		4-903.11/04.11	Clean Equipment and Utensils Property Stored	
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25 26		4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles	
	0	5-000.11		20	_	4302.10		
		B N S	FOOD				WATER	
	C	590.004 A/B	Approved Source	27	C	5-101,11	Approved Source	
01	C	3-101.11 590.004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure	
01	c	3-202,18	Shellstock ID			5 7	SEWAGE	
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal	
02		3-602.11	Food Labeling	5			PLUMBING	
-		3-201.11 F	Safe Food Handling Instructions	00		E 004/00 44		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection,Back Siphonage,BackFlow	
	cl	3-401.1113	Cooking Temperatures	00	-	3-200.14	TOILET AND HANDWASHING FACILITIES	
	C	3-403.11	Reheating					
03	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient	
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained		С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors	
04		4-301.11	Facilities to Maintain Product Tempertures	32		8-501.1112	Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		9-501.13	PHP's Properly Thawed			6	REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	_		6 504 40 47	Adamsta Alembas Councid Varia Break	
07	cl	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.118	Adequate Number, Covered, Vermin Proof Clean	
	Ť	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
08	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
08		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	05	C	0 501 114/115	Insects, Rodents, Animals, Outer Openings	
10	. }	3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	0	6-501.111/.115		
		7 002.11	PERSONNEL				PHYSICAL FACILITIES	
				38		6-201,11	Floors, Constructed, Clean, Good Repair	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	Н	8-201,11	Walls, Ceiling, Attached Equip., Clean	
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-202.11	Adequate Lighting Fixtures Shielded	
12	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean	
		2-402.11	Hair Restraints	X			OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	_	С	7-101.11/02.11	Toxic Items: Original Container, Labeled	
44			Food Contact Surfaces: Designed, MaIntelned,	41	c	7-201.11	Stored Separately	
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
-	-		Maintained, installed	- 10		2-103.11 B	No Unauthorized Personnel	
18		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, installed, Operated	43	Н	6-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens	
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge			4	HIGHLY SUSCEPTIBLE POPULATIONS	
		4-302.14	Test Kit Provided to Test Sanitizer		6		Ford Books News and Food Bressey	
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	45 Numb	_	3-801.11	Food Restrictions and Food Preparation as related to foodborne Illness	
20	C	4-501.112/114	Properly Santitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted					
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	tical Violations	Ku L	
		\sim \sim	palma a Dobacha	8000	1	manhan	Arbert 1	
Inspec	tor's	Signature	all me the	Print	1	Region	Werry	
PIC's	Slan	ature: X	haren 71 uns	Prink	1		6 10.	
		Date of	11 0200	Date				
Comp	liano	e Inspection	17 113.).	Resul	t			



Establishm	ont Name White Elementary School	Date 9 05 17
Address	36 BOW Strect	Page of
Item No.	In the space below describe all violations checked on front page.	
	Main KHohen	
OK	Wall-in freezer C-9°F, Floors a funs clea	n
Ot _	Walk-in appler @ 36%	
OL	employee both nums-	
Or	all not in use pots & pans streed-	
OK	mod sink area- away from for Hens-	
OK	Handsink-Hot Ho, o, soap, paper towels	
OL	prep areas-clean 410 good and trin	
OL	Dristrage area	
OL	emphyres-thats gives aprins-	
Or	Heind sink (minty tot. H.O. Soap papertanel)-	
ot	milk Cooler * 1836F #3840°F, #3	
OL	Quate 200 ppm	
OL	Floors ways Ceilings-Clean & in good repair Servicife- Karen Hunt-7/17-7/20.	ir
_OK	Servicite- Koren Hunt - 7/17-7/20.	
OK	Trashana - enclosed -	



	-	-11	The state of the s				1
Name		Nhite.	Elementary School				Date: 0113118
	_	21.0	ou Street				
Addre	85;	The L	ou sireer				Purpose:
Telep	ione	701-0	137-8242	Tvt	e c	of Operation:	Follow Up
		Accus	park Food Counties			Service [Complaint
Owne	r:	Nar	nark Food Service				Investigation
Daren	n In	Charge (PIC)	aven thint				Other 🗆
Offic	al (Order for Correct	ation: Based on an inspection this day, the items mark	ed belo	n	entity the violatio	s in operation or facilities which must
			e specified below. This report, when signedby a Board				
			s. Failure to comply with this notice may result in imm				
			g. Your request must be in writing and submitted to the				
ITEM		CODE		ITEM		CODE	
			FOOD PROTECTION MANAGEMENT	23	┖	4-602.13	Non-Food Contact Surfaces Clean
			Breeze is Observe (BIO) Assigned Manufadeship	24	-	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25 26	-	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles
		3-003,11		20	_	4-502.13	
			FOOD				WATER
	С	590.004 A/B	Approved Source	27	C		Approved Source
	C	3-101.11	No Spoilage		С	5-103.1112	Hot & Cold Running Water, Under Pressure
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	_			SEWAGE
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
	Ť	3-602.11	Food Labeling	- 20	10	5-402.15	
02		3-201.11 F	Safe Food Handling Instructions	-			PLUMBING
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow
	C	3-401.1113	Cooking Temperatures			GE 5	TOILET AND HANDWASHING FACILITIES
03	C	3-403.11 3-501.14	Reheating Cooling		С	5-203.11	Number, Convenient
00	C	3-501.16	Hot and Cold Holding	31	C		Location, Restricted Use, Accessible
	C	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
08		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION	-	Т	5-501.1317	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean
		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-601.111/.115	Outside Storage Area Clean
08	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	_			
10		3-304.12 4-302.11	In Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	-	4-302.11		-			PHYSICAL FACILITIES
			PERSONNEL	36	П	6-201.11	Floors, Constructed, Clean, Good Repair
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
	C	2-301.12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting
12	C	590.004 E	Prevention of Contamination of Hands		-	6-202.11	Fixtures Shleided
	С	2-401.1112	Good Hygenic Practices	39	\vdash	6-304.11	Rooms and Equipment Vented
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40	_	6-305.11	Dressing Room Clean
		0 10211	EQUIPMENT AND UTENSILS	_			OTHER OPERATIONS
			EQUI MENT AND OTENSIES	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained,		C		Stored Separately
_			Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles
15	10	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel
		4.504.444.45	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles
17		4-204.112/.115					HIGHLY SUSCEPTIBLE POPULATIONS
40	-	4-302.14	Test Kit Provided to Test Sanitizer	100	Lo	0.004.44	Food Restrictions and Food Preparation
18	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	Numb	-		ns related to foodborne Illness
20	C	4-501.112/114	Properly Sanltized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)
21		3-304,14	Wiping Cloths: Clean, Santtized, Use Restricted	1			GI I
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	Itical Violations	
		N	lachan Mahaine		1	morhan	Arrow
nspec	tor's	Signature: //	EGICLE / JUT LICELY	Print	1	(Jecjius) C	U KMY
		10-14	Acea Hunt		V	Y160	LAULT
		Date of	The same of the sa	Print	_	- MULEY	PJ We
		e Inspection	VA - Dass	Resul			



Establishn	ent Name White Elementary School	Date 6/13/18
Address	36 Bow Street	Pageof
Item No.	in the space below describe all violations checked on front page.	
	Kitchen	
OK	Walk-in Cooler @ 37°F, Floors + fans	Clean
OL	Walk-Infreezer Q-10:F Flours + fans	
OV	Hardson in preparea - Hot HOBITO	mpa mor true
a	mon sink area- Clean & Chemicais labell	ed
OK	employee bathrooms- Hot to Soap +	oriper towes
0)/_	employees-thats gloves aprons	
OK	Dry goods area are Hems up off the	ous -
ac	bodockemilk cooler in Kitchen @ 35°F	
α	2nd milk cooler (0 40°F	
OK	Servsafe- Karen thunt - 7/17-7/02	
Or_	Single-use usensils-au individually we	
al	Hamsiny in Kitchen Hotto, somp,	papertonels-
_OL	Floors, walls, ceilings clean + in good	repair
		,
	<u> </u>	
-		



_	-						
Name	. /	White,	Elementary School Street				Date: 112918
Adda		210 Row	1 Street				
		761	137-8242		_		Purpose: Routine
Telep	hon	B: 101-C	10 T-0040			of Operation:	Follow Up
Owne	r 1	Amma	rk				Complaint Investigation
	-		7 11				Investigation Other
Perso	n in	Order for Corre	OVEN TRUNK ction: Based on an inspection this day, the Items marked	57	ソレ	San San I	
be c	orre	cted by the dat	e specified below. This report, when signedby a Board of	of Hos	M IC	(POH) member o	ns in operation or tactimes which must
ВОН	to	correct violation	ns. Failure to comply with this notice may result in immed	diate s	US	pension of your p	ermit. If aggreived by this order you
have	ar	ight to a hearin	g. Your request must be in writing and submitted to the	вона	t th	ne above address	within 10 days of receipt of this order.
ITEM	L	CODE		ITEN		CODE	The second secon
			FOOD PROTECTION MANAGEMENT	23	1	4-802.13	Non-Food Contact Surfaces Clean
	c	590.003 A/B	Person in Charge (PiC), Assigned, Knowledgable	24	╁	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Properly Stored Single Service Articles Stored, Dispensed
М	С	3-603.11	Consumer Advisorlea	26	t	4-502.13	No Re-Use of Single Service Articles
			FOOD				WATER
-	С	590.004 A/B	Approved Source	1	С	T 101.11	
	c	3-101.11	No Spoilage	27	C		Approved Source Hot & Cold Running Water, Under Pressure
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen		-		SEWAGE
	C	3-202.18	Shellstock ID Tags & Records	-	Lo		
	-	3-203.12 3-602.11	Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-201.11 F	Safe Food Handling Instructions	1			PLUMBING
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained
-	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow
	C	3-403.11	Reheating	1			TOILET AND HANDWASHING FACILITIES
03	С	3-501.14	Cooling	- 31	C	5-203.11	Number, Convenient
	С	3-501.16	Hot and Gold Holding	31	C	5-204/05,11	Location, Restricted Use, Accessible
-	C	3-402.11-,12	Parasile Destruction/Records Retained			6-202,14	Toilet Enclosed, Self-Closing Doors
04	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-501,1112	Fixtures Clean, Good Repair
0.5	-	4-302.12	Food Thermometers Provided	-	_	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317	Adequate Number, Covered, Vermin Proof
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33	1	5-501.118	Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean
	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL
09	-	3-301,11 C 3-304,12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	0 E01 111/11E	Insects, Rodents, Animals, Outer Openings
10		4-302.11	Food Dispensing Utenals Provided for Self-Service Unit	33	14	6-501.111/.115	
			PERSONNEL				PHYSICAL FACILITIES
44	- 1			36		6-201.11	Floors, Constructed, Clean, Good Repair
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
12	c	590.004 E	Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting
12	c	2-401.1112	Good Hygenic Practices	39	-	6-202.11 6-304.11	Fixtures Shleided Rooms and Equipment Vented
12		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean
13	1	2-402.11	Halr Restraints	1		0-303.11	
			EQUIPMENT AND UTENSILS	1			OTHER OPERATIONS
_				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	_	С	7-201.11	Stored Separately
45		4 000 40	Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Moo Sink
15		4-202.18	Maintained, Installed	10		2-103.11 B	No Unauthorized Personnel
		4-501.11/.15	Dishwaahing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens
_	-	4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
17	1	The second secon	Equipment Thermometers, Pressure Gauge	1			HIGHLY SUSCEPTIBLE POPULATIONS
18	-	4-302,14 4-603,12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	6	2 504 44	
19		THE RESERVE AND ADDRESS OF THE PARTY OF THE	Wash, Rinse Water Clean, Proper Temperature	-	_	3-801.11	Food Restrictions and Food Preparation related to foodborne Illness
20	c	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				. (Red Items M,01,03,07,08)
21			Wiping Cloths: Clean, Santtlzed, Use Restricted	I ton Id	UIU	S SHO HIGH YOUNGIN	- (miss items injurios,ur,os)
22			Food Contact Surfaces Clean	Other	Crit	ical Violations	
	-	· M	- AA - A DA	231.61	-011	- 1	
nspec	or's	Signature:	eancy Joneson	Print;	LY	wanan 1	Merry
nac te	y (MIL	The Hunt		1	St.	1100
IC's S			The state of the s	Print;	6	J-10/21	1 Lluni
		Date of Inspection	VA-mss	Date 8	1.7		
ewi (Pil	HIGE	mobacion 1	W// LUCI	Result			



Establishm	white Elementary School	Date 29 18
Address	36 Bow Street	Page of
Item No.	in the space below describe all violations checked on front page.	
	Main Kitchen	
a	Hard Sink-Hotto ClipF Scap & Daper to	nels.
OK	3-pasin sink-labelled + clean-	
OL	large milk cooler@ 40°F #20 38°F	
OL	Dry Strage- all cans dated - all off flow	5-
OK	Walk- in Freezer Q-3F conter C 34F	
OK	Prep Sink-Clean & in good repair	
OL	Hand SINK Next to prep- Hottle o some preper	rtonels
OL	Hours walls Celling - Clean + in and remi	
OL_	Chemical Storage - labelled & away from ford	
OK	Tran area-outside alean, + enclosed.	
OK_	Not-in-use pots a pans clean a stered-	
OK	emplayees- Hats gloves appring-	
OK	Servenfe-Karen Hunt - 7/17-7/22	
_OK	au me-time-use utensils - all pre-prekou	ged-



Name	·	Inite E	Elementary School				Date: 4/35/19		
Addre	ss:	(36 B)	o Street				Purpose:		
Telepi			-937 - 8a4a	Tyr	ъ с	of Operation:	Routine Follow Up		
-	-	Aramo		Food Service Complaint					
Owne			0.10			rary Food C			
Perso	n In	Charge (PIC)	GIVEN TUNE fion: Based on an inspection this day, the items market	SO	n	ools D	A		
Office he co	al	order for Correct	aon: Based on an inspection this day, the items marked e specified below. This report, when signedby a Board o	Delov	VIO Hb/	entity the violation	its agent consitiutes an order of the		
			s. Failure to comply with this notice may result in immed						
have	ап	ght to a hearing	. Your request must be in writing and submitted to the I	BOH a	t th				
ITEM		CODE		ITEM	4	CODE	1. 5 10 1 10 1		
			FOOD PROTECTION MANAGEMENT	23		4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisories	26	I	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11 590.004 J	No Spollage Labeling of Ingredients, Recalled, Allergen	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure		
ψı	C	3-202.18	Shellstock ID				SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handfing Instructions	-			PLUMBING		
		0.201.7(1	FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained		
				30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating	-			TOILET AND HANDWASHING FACILITIES		
03	c	3-501.14	Cooling	- 31	C	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	0.	С	5-204/05.11	Location, Restricted Use, Accessible		
04	С	3-402.1112 4-301.11	Parasite Destruction/Records Retained Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Toilet Enclosed, Self-Closing Doors Flotures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL		
	÷		FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	- 33		5-501.116	Clean		
08	c	3-305-07.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	_	5-501.111/.115	Outside Storage Area Clean		
09	-	3-302.11 3-301,11 C	Handling of Food & Ice Minimized, No Bare Hands	1			INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501,111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	+			PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		8-201.11	Walls, Ceiling, Attached Equip., Clean		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		8-303.11 8-202.11	Adequate Lighting Fixtures Shielded		
	c	2-401.1112	Good Hygenic Practices	39	\vdash	6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40	L	6-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints	-			OTHER OPERATIONS		
	,,		EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	-	С	7-201.11	Stored Separately		
		1.000.10	Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink		
15		4-202.16	Maintained, installed			2-103.11 B	No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43	-	6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
	Ш	4-302.14	Test Kit Provided to Test Sanitizer	45	IC	0.004.44	Food Restrictions and Food Preparation		
18		4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature		erc	3-801.11 of violated provision	s related to foodborne Illness		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other	0-1	tient Violations			
22		4-602.11	Food Contact Surfaces Cleen	Ctne	uti	tical Violations	Hegrest Romand		
nspec	tor's	Signature:	egran Difur	Print	1	rugnan	Donerry		
THE STATE OF THE S	O.	· Cont	When Hunt	4440	L	Walan	11115		
PIC's		Date of	1111	Prin	_	1161701	TUCL		
		a Inspection	NIA - (X)SS	Resu					



Estabilshme	Int Name White Elementary School Date 4/25/19
Address	36 BOW Street Page Lof L
Item No.	In the space below describe all violations checked on front page.
	main Kitchen
OL	Hand sink near 3-hay @ Hot Han soap paper towers-
OL	prep avea- Clean & in good repair
OK_	Servsafe Koven Hint - 7/17-7/02
OL	milk cooler @ 38F. milk cooler #2 @40F.
OL	Dry goods area - au food up on Shelves & labelled-
OL	wall- in freezer C-5°F
OK	Walk-in Cooler @35°F.
OL	Floors, Walls, Ceilings - Clean & In good repair
OK	au mt in use pots pans, dishes - properly stored -
OK	employee inthrooms- that the soap paper towers-
OK_	mon sink area & Chemical storage are away from food



Name:	Iama: Wohum Jenjur Hanschaul				Date: 9,00/7				
Addres			vale avertie				Purpose:		
				7		4.0	Routine		
Teleph	one	_	37-8210	Food Service Complaint					
Owner		arang							
Person	In (Charge (PIC)	Inthia Noftall			rary Food C	Other 🗆		
Officia	al C	order for Correct	tion: Based on an inspection this day, the items marked	below	/ Ide	entify the violation	ns in operation or facilities which must		
be co	rrec	cted by the date	specified below. This report, when signedby a Board of	Healt	th (BOH) member of	its agentconsitiutes an order of the		
вон	to c	correct violations	s. Fallure to comply with this notice may result in immed . Your request must be in writing and submitted to the B	iate si	usp	ension of your pe	ermit. If aggreived by this order, you		
ITEM	ап	CODE CODE	. Your request must be in writing and submitted to the 6	ПЕМ		CODE	Within 10 days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
12.	- 1			24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25		4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
-		0.000.11	FOOD	-	_		WATER		
	01	500 004 A.D			C	E 404.14	Approved Source		
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure		
01	c	590.004 J	Labeling of Ingredients, Recalled, Allergen	9			SEWAGE		
	C	3-202.18	Shellstock ID	00	С	5 400 40	Sewer and Waste Water Disposal		
	С	3-203.12 3-802.11	Tags & Records Food Labeling	28	0	5-402.13			
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	С	5-201/02.11	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
	cl	3-401.1113	Cooking Temperatures	30	Ů.	5-203.14			
	c	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Cooling	31	0,0	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding Parasite Destruction/Records Retained	-	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors		
04	-	3-402.1112 4-301.11	Facilities to Maintain Product Tempertures	32		6-501,1112	Fixtures Clean, Good Repair		
05	\neg	4-302.12	Food Thermometers Provided	-		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION						
07	c	3-306.14	No Reuse of PHF's or Unwrapped Foods	33	1	5-501,13-,17 5-501,116	Adequate Number, Covered, Vermin Proof Clean		
07	Ç.	3-305-07.11	Food Protection: Storage, Display, Transportation	34	-	5-501.111/.115	Outside Storage Area Clean		
08	c	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	05	C	0.504.444.445	Insects, Rodents, Animals, Outer Openings		
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	0	6-501,111/.115			
		4-002.11	PERSONNEL				PHYSICAL FACILITIES		
				36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37	-	6-201.11	Walls, Celling, Attached Equip., Clean		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 8-202.11	Adequate Lighting Fixtures Shielded		
12	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
,,,		2-402.11	Hair Restraints				OTHER OPERATIONS		
		1	EQUIPMENT AND UTENSILS	_	С	7-101.11/02.11	Toxic Items: Original Container, Labeled		
44		4 000 11	Food Contact Surfaces: Designed, MaIntained,	41	C	7-201.11	Stored Separately		
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink No Unauthorized Personnel		
			Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43		2-103.11 B 6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	**	L	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204,112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-302_14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	-	_		ns related to foodborne illness		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk fa	acto	rs and intervention	s. (Red Items M,01,03,07,08)		
21		3-304.14	Wilping Cloths: Clean, Sanitized, Use Restricted			SPORT VINE SPORT OF THE			
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	tical Violations	hitful framed		
Inenea	torie	Signature	OMMON DERRODA	Print	. 1	monthin	1 Nonector		
mapec	nul S	1	MILL OF BUTTER	. , , , , ,	1	517-11	Make In		
PIC's	Sign	ature:	WALLY IN WALL TO	Print	1	TIMI	I WOT I WILL		
Sched	uled	Date at.	MIN (Long) way	Date		1 100	1.441.4		
Compi	lanc	e Inspection	1/11/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1	Resul	1		>		



Establishm	ment Name Woburn Senior Highschool	Date 9 25 17
Address	88 Montrale avenue	Page of
Item No.	in the space below describe all violations checked on front page.	
	Main KHohen	
OK	a-dry finage @ 39 F all food dated	
OK	3-dor freezer@ 4°F au food dated -	
OK	Hot hold chicken @ 146°F	
OL	adoxfordge w) fruit cups@ 48°F	
OK	a-downinge wil vergies @ 38%	
OK.	2-door downie-sped not holde 146°F	
OK_	au employees-tato glaves aprins-	
OK.	Handsink-tot Hoy soap, paper towers-	
OK	MICROWAVE-CHAM & WORING-	
OK	Hand sink (near morowave) - Hot 450, socep,	paper towels-
OK	Hothold pizza@ 1407	
ÀI.	Back Kitchen	· · · · · · · · · · · · · · · · · · ·
<u>Ok</u>	Servsafe - aunthia Noftau - 1/16-1/21-	
OK	Nshunsher-worke 1610°F PINSO 194°F	202162
al	Hand sink- in dishwash area- that Ha O, Soap, p	UPPNINES-
OK	3-hay labelled - ant @ sooppm -	
<u>OL.</u>	Quawners drains - 7/10/17 - Wav-In Freezer @ 15°F Flours & fans C	2000
OK	DO I STRANG COLO ON GOOD IN ACT PONTS -	CUI
OK.	Dry starage anea- au food up off fours- wave-in cooler @36°F-flours & fans Clear	\
UL.	Front senice	
OK.	tot hold pizza @1430F	
OL	Hand Sink- tht. H. O. Sven moerton +15-	70000
OL	Hand sink-totto, sorep, papertonels-	ir
	The state of the s	- Code



-	IA	1000	Ca. 140 01		111		1/0/10/10		
Name:	V	voour	senior High school				Date: (0) 12/18		
	_	QQ n					B		
Addres	18:	001	nontrale avenue	,			Purpose:		
with the same		701-0	37-8210 x 183	1 mm		f Operation:	Routine S		
Teleph	one			Type of Operation: Follow Up Complaint					
Owner	in 20	AVCINN	ark Food Service.						
CAMIL SGI		LICALIL	u carrie	- Intodiguion –					
ersor	ıln (Charge (PIC)							
Offici	al C	order for Correc	tion: Based on an inspection this day, the items marked	below	7 ld	entity the violation	is in operation or facilities which must		
ne co	rrec	ted by the date	specified below. This report, when signedby a Board of	Heal	th /	BOH) member or	its agent consitiutes an order of the		
			s. Failure to comply with this notice may result in immed						
			. Your request must be in writing and submitted to the E						
-	et II		. Your request most be in writing and submitted to the b		Lui	CODE	within 10 days of receipt of this order.		
ITEM		CODE		ITEM			U 7 10 10 10 10 10 10 10 10 10 10 10 10 10		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
			D 1 01 (010) A 1 a 1 (1 a 1 d 1 d 1 d 1 d 1 d 1 d 1 d 1 d 1 d	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
M	C	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisories	26	_	4-502.13	No Re-Use of Single Service Articles		
			FOOD	1			WATER		
	61		A	-	6	E 404.44	Approved Source		
	C	590.004 A/B	Approved Source	27	C	5-101.11	Hot & Cold Running Water, Under Pressure		
	C	3-101.11	No Spollage		10	5-103.1112	Hot a Cold Huming Water, Order 11655016		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen Shellstock ID				SEWAGE		
	C	3-202.18	Tags & Records	00	C	5-402.13	Sewer and Waste Water Disposal		
_	С	3-203.12	The state of the s	28	0	5-402.13	Cewer and Waste Water Disposal		
02	- 1	3-602.11	Food Labeling	1			PLUMBING		
_	_	3-201.11 F	Sale Food Handling Instructions	000		5-201/02.11	Installed and Maintained		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection,Back Siphonage,BackFlow		
	cl	0.404.44.40	Cooking Temperatures	30	12	5*203,14	STATE OF THE PROPERTY OF THE P		
	C	3-401.1113	Reheating	1			TOILET AND HANDWASHING FACILITIES		
00	c	3-403.11	Cooling	-	C	5-203.11	Number, Convenient		
03	C	3-501.14 3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible		
	C	3-402.1112	Parasite Destruction/Records Retained		-	6-202.14	Toilet Enclosed, Salf-Closing Doors		
0.4	-	4-301.11	Facilities to Maintain Product Temperiures	32		6-501.1112	Fixtures Clean, Good Repair		
04	-	4-302.12	Food Thermometers Provided	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
0.5	-	3-501.13	PHF's Properly Thawed		1	0-301.11-02.11			
06	_1	3-301.13		1			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	_		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501,116	Clean		
· Vi		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
08	c	3-302.11	Separation, Segregation, No Cross Contamination	-	1	0.007.1717.110			
09	_	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	1			INSECT, RODENT, ANIMAL CONTROL		
		3-304.12	in Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
	_			1			PHYSICAL PACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean		
	С	2-301.12	Proper, Adequate Hand Washing	- 00	П	6-303.11	Adequate Lighting		
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	cl	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
40		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
13		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS						
			EROI MENT VINO OTENSIES	41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202 11	Food Contact Surfaces: Designed, Maintained,	7,	С	7-201.11	Stored Separately		
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
45		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
15		4-202.10	Maintained, installed			2-103.11 B	No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-301.117.13	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	1 **		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
17		4-302.14	Test Kit Provided to Test Sanitizer			115			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	Numb	erc	I violated provision	s related to foodborns illness		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk to	acto	rs and interventions	. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanittzed, Use Restricted						
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	tical Violations			
		, n/	a alla a D			10 10 5	X.1. 1.		
nspec	tor's	Signature:	NO ZAMOCUY L. YOP LOAKSAM	Print	: [MIRODAIN-	Doner M.		
-			IV 2 July 10 Tu 195 ICO	10	-	17/11	III NICHAIN II		
PIC's !	Slans	ature:	WITH AND TO MAKE THE STATE OF T	Print	_	- 1. WU	I I I I I I I I I I I I I I I I I I I		
		Date of	ST. COSED WY	Date	E.		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
		e Inspection	N/A LUSS	Resul			\smile		



Establishm	nent Name Woburn Seniur High School Date 6/12/18
Address	88 montrale avenue Page Lot L
Item No.	in the space below describe all violations checked on front page.
	Main KHonen
OK	Handsink near prep- Hot the soup paper towers
OK	2-dor w/ Sauce @ 46F
OK	A-dar Withuit Cups @38°F
OK	2- dar wichieren potties @35F
OK	Q-day not hold @ 150°F
OL	Single Int hold@ 145'F
OK	B-dow wicherse (back) @34°F
OK	Q-dorfreezer C 8°F
OL	all prop areas clean a in good repair
OK	all employees - that aprins, gloves
OK.	Hot hold - tater tots @ 155 F
- OIC	Servsafe- Cunthia Noftall- 1/16-1/21
	Disharea
OK	Hardsink-totto, o soup apertouch
OL	Dishursher- washe 100°F Rinse@ 180°F
OK	3-bay labelled - Quat @ 2000 pm
OL	all not in use Herons stored
OL	Walk-in Moier@36°F - Floors & frins clean
OL	Woul- in freezer @ 3°F - Flass fans clean
<u>OŁ</u>	Dry good sered - are Henry up off flours on shelving
	Frontservice
OL	the hold pizza@165°F
OK_	Hand Sink-the Han, soap, paper towers
OK_	MILL Choler C 39°F-
OK_	open front Moder @38F



1	Name	:: Wab	X	a Senior High scho	- 1						
1	Addre	J	1.1	WI HILL COMPA	OL						Date: 1/29/18
T	elept	hone: 76	31 -	937-8210							110
Owner: Avamary							Type	of Onesand	lucius de	Purpose:	
				1			Food Service D Follow Up				Follow Up
P	erson	In Charge (P	IC)	Cupthia Nottall			Retail Food			. 0	Complaint Investigation
be	e cor	rected by		and the day of the day of	a itom		Retail Food Complaint Investigation Other arked below identify the violations in operation or facilities which mu and of Health (BOH) member or its agenteensitiutes an order of the				
B	OH t	O correct vi	ne di olatic	ate specified below. This report, when sign ons. Failure to comply with this notice may ng. Your request must be in writing and su	edby a P	arkec	d be	low	dentify the v	violatio	ons in operation or taction
ha	ive a	a right to a l	1earl	ng. Your request may with this notice may	result in i	mmer mmer	of He	alth	(BOH) mem	nber o	r its agentoonsitiutes an order of the
ITI	EM	COD	E	surrequest must be in writing and su	bmitted to	the E	3OF	att	be above ad	your pe	ermit. If aggreived by this order, you
				ons. Failure to comply with this notice may ng. Your request must be in writing and su FOOD PROTECTION MANAGEMENT			ITE	М	CODE	F	within 10 days of receipt of this order.
	u / (C 590.003	A/B				16	3	4-602.1	13	Non-Food Contact Surfaces Clean
-		3-603.	11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories			25	_	4-903.11/0		Clean Equipment and I llangue in
				FOOD			26	_	4-904.1 4-502.13		
	0	- 0001004	A/B	Approved Source		- 1					Service Articles
01	0	0.101.		No Spoilage			27	C	E 101 11	.	WATER
31	C			Labeling of Ingredients, Recalled, Allergen	_	_	-1	С	5-101.11 5-103.11-		Approved Source Hot & Cold Russian Met
	C	3-203.1	2	Shellstock ID Tags & Records		-		1			Hot & Cold Running Water, Under Pressure SEWAGE
02		3-602.1		Food Labeling			28	C	5-402.13		
	-	3-201.11	F	Safe Food Handling Instructions					J-402.13		Sewer and Waste Water Disposal
_			- 1	FOOD PROTECTION, TIME & TEMP, CONTROLS		-1	29			_	PLUMBING
	C	C 3-401.111		Cooking Temperatures		_	30	c	5-201/02.11 5-203.14		nstalled and Maintained
03	C	3-403.11	-	Reheating Cooling		_			0 200,14	- 10	ross Connection, Back Siphonage, BackFlow
	C	3-501.16		Hot and Cold Holding		-	-	C		FC	OILET AND HANDWASHING FACILITIES
)4	C	3-402.111	5 1	Parasite Destruction/Pagarda D] 3	31	ch	5-203.11 5-204/05.11	N	umber, Convenient
5		4-301.11 4-302.12	- 11	actimes to Maintain Denduct T					6-202.14	To	cation, Restricted Use, Accessible
6		3-501.13		ood Thermorneters Provided HP's Properly Thawed		- 3	32	-	6-501.1112	11 10	itel Enclosed, Self-Closing Doors dures Clean, Good Repair
			F	COOD PROTECTION STORY					6-301.11-02.11	Hai	nd Cleanser, Hand Drying, Signage
7	C	3-306.14	IN	OOD PROTECTION FROM CONTAMINATION		-				HE	FUSE DISPOSAL
8	F	3-305-07.11		o Reuse of PHF's or Unwrapped Foods od Protection: Storage, Display, Transportation		33	3	-	5-501.1317	Ade	equate Number, Covered, Vermin Proof
1	C	3-302.11 3-301.11 C	St	eparation, Segregation, No Cross Contamination		34	1		5-501.116 5-501.111/.115	10100	GI I
		3-304.12				-			The state of the s		side Storage Area Clean
		4-302.11	Fo	Use Utencils Properly Stored od Dispensing Utencils Provided for Self-Service United Self-Service United Self-Service United Self-Service United Self-Service United Self-Service United Self-Service United Self-Service Uni		35	To	1 6	FOI MALL	11140	ECT, RODENT, ANIMAL CONTROL
			PE	RSONNEL	it	1		1 0	-501.111/.115		cts, Rodents, Animals, Outer Openings
10		590.003 D/E	Per	Isonnel with Infantia - 2		20		_		PHY	SICAL FACILITIES
0	-	2-301.12		sonnel with Infections Restricted/Excluded per, Adequate Hand Washing		36	+	-	8-201.11 6-201.11	Floor	ra, Constructed, Clean, Good Repair
C	-	590.004 E 2-401.11-12	11-16	Vention of Contemporation of the		38	T		6-303,11	* * NATE OF	s, Ceiling, Attached Equip., Clean uate Lighting
		2-304.11	1000	od Hygenic Practices an Clothes, Hair Restraints		39	-		6-202.11	Fixtur	res Shielded
		2-402.11	Hall	riestraints		40			6-304.11 6-305.11	Room	ns and Equipment Vented
			EQI	JIPMENT AND UTENSILS					550,11	Lifesa	ing Room Clean
	4	-202.11		Contact Surfaces: Designed, Maintained,		4.1	C	7.4	04.4470		ER OPERATIONS
	-					41	C	7-1	01.11/02.11	Stored	Itams: Original Container, Labeled Separately
	4-	-202.18	Main!	Food Contact Surfaces: Designed, tained, Installed		40	1	6-5	-	Leura M.	es: Maintained, No Unnecessary Articles
	4-5	501.11/.15	Dishw	Vashing Facilities: Decigned M.		42	-		5-203.13		
-						43	1	6-20	2.111/.112	No Una	authorized Personnel
1	4-20	The second second	Equip	Compartment Slnk Provided, Drainboards		44	-	4-1	302/03.11	CREATIN	te Living/Sleeping Quarters ig and Storage of Solled Linens
+			3011	ment Thermometers, Pressure Gauge it Provided to Test Sanitizer			-	4		crotate	of Linen, Clean Equip., Sing Serv. Addison
1	4-50	100.12	16-1-1	Ushed, Scraped Sonton			10 T			HIGHLY	Y SUSCEPTIBLE POPULATIONS
C	4-50	1.112/114 F		Rinse Water Clean, Proper Temperature dy Sanitized w/Chemical or 180 F Water	la la	45 (C	3	001 14 IP	Property of the Party of the Pa	The state of the s
+	3-	304.14 V	a situati tirif	Cloths: Clean Sanifixed II	ri	sk fact	ors.	nolati	of provisions	related	estrictions and Food Preparation to foodborne Illness
_			ood C	Contact Surfaces Clean					10000	(Red Ite	to foodborne Illness ams M.01,03,07,08)
r's S	gnati		nl	han DR. n.	- 0	her Cr	ritica	I Viol	ations		
		Mi	X	and the state of t	P	rint:	h	01	ahou -	1	
natu	re: /		Ma	OUT DISOUT ES		~	A	1	yiur)	J.	Derry
do	TOWN			y warman	D	1	1)	()	0 0 0	810	A Death
d Da	ispec	tion N /	Α-	ADVISC V		ring. te &	-	Ĭ	ONV	1/16/	(1x11) b



Establishn	nent Name Wohurn Senier High school Date 11/29/18
Address	88 montrale avenue Page Lot L
item No.	In the space below describe all violations checked on front page.
	Maun kitchen
OL	a-dorthdox buspness @ 37°F
OL	Prepareas- Cleany ingood repair
OK	Ham sink near mirrowave @ 110°F, soup & paper tower
OK	Hand sink near pup sink-totts a scap opertines
OK_	emplayees- Hets gloves aprons.
-OK	2-door-Indge near oven @ 38°F
OK	3-darfridge W peaches @ 375
OL	Hot hold nathosfe 143°F
OK	2-doorfridge in mac & chaise @ 404
OK	a-day freezer @ 18°F.
	Kackarea
OK	Hot hold tater tots @ 1419F
OL	Servsafe-Cunthia Noftall-1/16-1/21
OL	3-bay- Over @ 200 ppm - labelled -
OK	Hardsink in alsh area-totto scap papertones-
OK	Dishuraher-washe 164°F, Rinse @ 190°F
OK	Not-in-use pots a pans-streed-
OL	Wait in E 40°F Flors + fans-clean
DK.	Dry storage area - are items labelled . Off forms-
	Front Service
OL	2-day fridge WI salpa (°41°F
OK	Hot hold nzza@135F
OL	2-dox hot hold mac & choose a sanguechen @ 135F
OY_	Hand sincs- Hotto Soap paper towels-
OL	open front display codier @ 36F
OL	mik cooler @ 374
NI AM	YVE IIYIII Mollans . Man o in arra Komir



Name: Woburn Senior Highschool					Date: 4/25/19			
Address: 86 Montyale avenue Purpose:								
Taler	Telephone: 781-937-8010 x 183				20.	of Operation:	Routine	
	A						Follow Up Complaint	
Owne	OWNER Aramayk						Investigation	
Perso	n In	Charge (PIC)	ynthia Noffall	21	110	115016 7	Other	
be c	arre	order for Corre	ction: Based on an inspection this day, the Items marked e specified below. This report, when signedby a Board of	belo	w ic	fentify the violation	ns in operation or facilities which must	
BOH	l to	correct violation	ns. Failure to comply with this notice may result in immed	dlate s	suar	pension of your p	ermit. If aggreived by this order, you	
have	a	right to a hearin	g. Your request must be in writing and submitted to the I	BOH a	at th	e above address	within 10 days of receipt of this order.	
ITEM	_	CODE		ITEM	1	CODE	N. 5 10 1 10 1	
			FOOD PROTECTION MANAGEMENT	23	+	4-802.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored	
М	C		Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	L	4-904.11	Single Service Articles Stored, Dispensed	
_	10	3-003.11	FOOD	26		4-502.13	No Re-Use of Single Service Articles	
_	Lo	F00 004 AF		100	7~		WATER	
	C		Approved Source No Spoilage	27	CC	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure	
01	C		Labeling of Ingredients, Recalled, Allergen			0 100.17-12	SEWAGE	
	C		Shellstock ID Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposel	
02	Ť	3-602.11	Food Labeling	20	10	3-402.13		
	L	3-201.11 F	Safe Food Handling Instructions	1	_		PLUMBING	
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow	
	C		Cooking Temperatures	1	1	0 200.14	TOILET AND HANDWASHING FACILITIES	
03	C	3-403.11 3-501.14	Reheating Cooling	-	I.C	5-203.11	Number, Convenient	
	C	3-501.16	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible	
0.4	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors	
04		4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Properly Thawed			0-001.11-02.11	REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION	L				
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean	
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL	
10		3-304,12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
		4-302_11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair	
.11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean	
12	0 0	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contemination of Hands	38		6-303.11	Adequate Lighting	
12	C	2-401.1112	Good Hygenic Practices	39	H	6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean	
-		2-402.11	Hair Restraints	- 1			OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	41	c	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	71	С	7-201.11	Stored Separately	
45		4 000 40	Non-Food Contact Surfaces: Designed.	42	H	6-501.113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink	
15		4-202.16	Maintained, Installed	72		2-103.11 B	No Unauthorized Personnel	
10		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	П	6-202.111/.112	Separate Living/Sleeping Quarters	
16		4-301.12	Three Compartment Sink Provided, Drainboards	44	ŀ	4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		-	7 000.11	HIGHLY SUSCEPTIBLE POPULATIONS	
18	-	4-302.14 4-803.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked					
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	45 C 3-801.11 Food Restrictions and Food Preparation Number of violated provisions related to foodborne illness				
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				. (Red Items M,01,03,07,08)	
21		3-304.14 4-602.11	Wiping Cloths: Clean, Santlized, Use Restricted Food Contact Surfaces Clean	Other	Crit	ical Violations		
Manha Alana			SHIP		0 001-	Tri .		
nspec	lor's	Signature:	wan willy	Print: Meanan Monerty				
PIC's Signature: O USINGA MATTILLE				Print: V				
Sched	ıled	Date of (The Same	Date &	~	11 000	1/4	
Compl	anc	a Inspection N	1/1 - KUDD	Result	_	700		



Establishn	nent Name Woburn Senior Highschool Date 4/25/19
Address	88 Montrale avenue Page Lot 1
Item No.	in the space below describe all violations checked on front page.
	main kitchen
OK	Hand Sink hear prep - that the o soup paper touel -
OL	Pup areas- clean & in good repair
OL	Hot hold rice @ 145°F, Hot hold tots @ 150°F
OL	2-dar frage wichicrum patties & aussing @35:F
OK	2-doir tridge Wapple Sauce @ 417
OK_	Hot Hold nacho chips @ 145°F
OK	2-door fridge w pretzels-0.341°F
OK	prep cheas-clean & in good repair
OL	2-door freezer w/ meats @ -3°F
OL	Floors, walls, ceilings- Clean & In good reprir
OL_	Servsafe-Cynthia Noffoll-1/16-181
OK	3-bay labelled & gunt @acoppm
OK	Hand SINK next to dush area- Hot Han, scrop, papertowers
OL	Dishumsher wish@ 170°F Rinse@180°F
OL	au not in use pots/prins-all stored properly-
<u>Or</u>	Well-Infreezer @7F Floors, + fans clean-
OL	Walk-in coder @ 35°F, Floors & fans clean
OK	Dry goods area-clean & are Hems up of f floors.
	Front Service
OL	a-dor wivegres @ 405
OK	Hot hold pizza CI4UT
OL	2-dar Warmer @135°F
Or	Hand Sink-tot the grap, papertouses
OK	Open air nooler @ 37°F
OL	milk Order @397
OK	employees- Hats, gloves, aprins.



Name	Hame: Wilman Elementary School					Date: 10/16/17			
Address: 6077 Main Street Purpose:									
	74 017-8212						Routine		
Teleph	Telephone: 101 913 T 0093					f Operation: Service □	Follow Up Complaint		
Owner	owner: UYOMOYIC			Retail Food Investigation					
Parent	Person In Charge (PIC) ANTONEHA FULLER			Temporary Food					
Offici	al C	order for Correc	tion: Based on an inspection this day, the items marked	below identify the violations in operation or facilities which must					
be co	rred	cted by the date	specified below. This report, when signedby a Board of	Heal	th (BOH) member or	its agentconsitiutes an order of the		
			s. Failure to comply with this notice may result in immed						
ITEM	an	CODE	. Your request must be in writing and submitted to the B	ITEM		CODE	within 10 days of receipt of this order.		
TI LIVE			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
				24	H	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
M	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25 26		4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
			FOOD				WATER		
-		500 004 A/D			Ic	E 404 44	Approved Source		
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	CC	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure		
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen		-		SEWAGE		
	C	3-202.18	Shellstock ID Tags & Records	- 00			Sewer and Waste Water Disposal		
	G	3-203.12	Food Labeling	28	C	5-402.13			
02		3-201.11 F	Sale Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	C	5-201/02.11	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
	С	3-401.1113	Cooking Temperatures	30	0	5-203.14			
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling Hat and Cold Holding	31	CC	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasite Destruction/Records Retained		۲	6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06 3-501.13		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	34	H	5-501.116	Clean		
08	С	3-305-07.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination			5-901,1117.115	Outside Storage Area Clean INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		772	22			
10		3-304,12 4-302,11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35 C 6-501.111/.115		6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
-		4-302.11	PERSONNEL				PHYSICAL FACILITIES		
	_			36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11 6-303.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40	1	6-305.11	Dressing Room Clean		
	_	2-402.11	EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		С	7-201.11 8-501.113/.114	Stored Separately Premises: Maintained, No Unnecessary Articles		
45		4-202.16	Non-Food Contact Surfaces: Designed,	42	П	5-203.13	Mop Sink		
15		4-202.16	Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	-	6-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens		
16		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45 C 3-801.11 Food Restrictions and Food Preparation					
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness					
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk fa	acto	rs and interventions	. (Red Items M,01,03,07,08)		
21		3-304.14 4-602.11	Wiping Cloths: Clean, Sanitized, Use Restricted Food Contact Surfaces Clean	Other	Cri	tical Violations 🔍			
-		IM	aska a Daba ist		V	n pahain	kha h		
Inspec	tor's	Signature.	unial little	Print: MUMUNIONEM					
PIC's	Sier	atura: MAX	xacle Fullor						
		Date of	1/4 page	Date		100111			
	compliance Inspection N/A -1005			Result					



Establishm	ent Name Wyman Elementary Schml	Date 6 16 17
Address	077 main Street	Page of
Item No.	in the space below describe all violations checked on front page.	
OY	Out Sunitizer @200mpm.	
OK	Servsafe-antonetta Filler-12/15-12/20	
OK	employee- Hat apron aloves-	
OK	Drigods area- au terns up off floors	astred
OK	2-dox-freezer C8°F-	
OL	D-dox thage (037°F	
OK	B-bay- Clean & labelled -	
OL	MILK FINDGE+1@ 36F, MILK #20 38F	
OK	CINIUS WIND THOUT	
OV	au men meas-clean a in good remir	
O/	au flous, walls Ceilings in clean remir	
OX	employee bythroum-Olean, the HOCROF.	Smin markus
N.	Tran area-outside-clean & Overs Closed-	acy, pagerime
	THAT I WAS TO STORY I	



Name:	vame: Wyman Elementary School					Date: 6/19/18			
Addres	Address: VOFF MOUD STVCC+								
	Telephone: 781-937-8243				e c	f Operation:	Routine Sollow Up		
	Acomoral Food Comings				id S	Service 🗆	Gomplaint 🚨		
A CONTRACTOR OF THE PARTY OF TH	owner: FIVAIDALE TOOL SERVICES				ogr	rary Food	Other		
Person	In (Charge (PIC)	lion: Based on an inspection this day, the items marked	SC	1	001	In operation or facilities which must		
			specified below. This report, when signedby a Board of						
ВОН	to c	orrect violations	s. Failure to comply with this notice may result in immedi	ate s	usp	ension of your pe	rmit. If aggreived by this order, you		
	a ri		. Your request must be in writing and submitted to the B				within 10 days of receipt of this order.		
ITEM	1	CODE	TOOD PROTECTION WANTAGENER	ITEM 23	\vdash	CODE 4-602.13	Non-Food Contact Surfaces Clean		
			FOOD PROTECTION MANAGEMENT	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
M	C	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	L	4-904.11 4-502.13	Single Service Articles Stored, Dispensed No Re-Use of Single Service Articles		
	O)	3-603.11		26		4-302.13			
			FOOD				WATER		
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen			3-100.1112	SEWAGE		
	C	3-202.18	Shellstock ID			5 450 45	Sewer and Waste Water Disposal		
	Ç	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13			
02		3-201.11 F	Safe Food Handling instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow		
_	cl	3-401.1113	Cooking Temperatures	30	U	5-203.14			
	C	3-403.11	Reheating		,		TOILET AND HANDWASHING FACILITIES		
	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	0,0	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	G	3-402.1112	Parasite Destruction/Records Retained		Ť	6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32 6-501.1112			Fixtures Clean, Good Repair		
05	-	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawed			6-301.11-02.11	Hand Cleanser, Hand Dryling, Signage		
00 1 1 3-301.13			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
				33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34		5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	-	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	_8-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit		-	29-301.1112.113	PHYSICAL FACILITIES		
			PERSONNEL						
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
- 11	С	2-301.12	Proper, Adequate Hand Washing	38	П	6-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded		
40	C	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40	-	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
13		2-402.11	Hair Restraints			-	OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		С	7-101,11/02,11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11	Stored Separately		
17		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15	K I	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters		
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
	Н	4-301.12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge		_	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17	4-302.14 Test Kit Provided to Test Sanitizer								
18		4-603.12	Pre-Flushed, Scraped, Sosked	45 C 3-801.11 Food Restrictions and Food Preparation Number of violated provisions related to foodborne Illness					
19	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Property Sanitized w/Chemical or 180 F Water				s related to foodborns lilness		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted						
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	tical Violations	Belief Land		
Inspector's Signature: Manan Difficulty			Print: Meahan Soberty						
3222	10/1 H 5/10/			1000 11 H. A. 11					
PIC's			mule - meer	Print USE USE VILLE					
			Result						



Establishm	ent Name Wyman Elementary School	Date (e/19/18
Address	677 main street	Page of
Item No.	In the space below describe all violations checked on front page.	
	Main KHohen	
OK	Servsofe- antonetta Fuller - 12/15-12/2	20
OK	Prep areas-clean a in good repair	
OK	2-dorfridge @ 38°F.	
OL	2-dow freezer C1°F	
OL	Dry and onea- Clean + are Hem up off	'shelves
OK	3 Your apelled a Clean - Queet @ 3000	om
OL	Floors Walls ceilings - Clean & in good rem	ir
OK	one-time use utensils - all pre-packaged	s
OK	milk Cooler C.38°F- Open during delivery	H
OL	MILL COOLER O KID SErvice @374	
OiL_	Hat hold @ 175 F. no food in at moment	
OK	Trash area - Clean & leds closed	
OL	KHINEN Staff- Hat apres apren-	